

Wild Blueberry Canapés

Brie & Wild Blueberry Filo Parcels

Makes 12 canapés

2 sheets filo pastry
125g unsalted butter, melted
1 portion of brie

Blueberry relish

1/2 small red onion, finely chopped
150ml virgin olive oil
1tbsp caster sugar
10ml balsamic vinegar
50g dried Wild Blueberries, soaked in boiling water for 20 minutes and drained

1 curly leaf lettuce
1 bunch chives



Preparation

Preheat oven to 180°C. Spread one sheet of filo pastry on a work surface, brush with melted butter. Place a second sheet over the first and brush with more butter. Cut the filo pastry in half, brush one surface with butter and place one on top of the other. Cut out into 4cm squares. Place squares onto a baking sheet and bake in preheated oven for 10-12 minutes until golden.

To make Wild Blueberry relish, heat the onion in oil for 5-10 minutes until soft. Add the sugar vinegar and Wild Blueberries, bring to a fast simmer and reduce juices to a syrupy consistency. Allow to cool. To assemble, place a piece of lettuce onto each filo shape, position a cube of brie on each, then top with a small heap of Wild Blueberry relish. Finish with a length of fresh chive.



Wild Blueberry Canapés

Wild Blueberry-Cured Salmon Gravlax

Makes 12 canapés

1 side of salmon fillet,
skin removed

Blueberry cure

100g frozen Wild Blueberries,
defrosted
50g white sugar
50g table salt

50g fresh dill, chopped
sour cream
blinis



Preparation

Place the Wild Blueberries in a food processor and blend until smooth, add the sugar and salt and combine. Transfer this mixture to a large see-through plastic bag. Place the side of salmon in the bag and cover with the Wild Blueberry cure, remove any air in the bag, seal and refrigerate for 48-72 hours. After this time, rinse off the Wild Blueberry cure and pat the salmon dry. Cover the fish with chopped dill pressing into the flesh. Thinly carve the fish as you would smoked salmon and serve on blinis with sour cream and dill to decorate.

