

Smoked Salmon Lollipop

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Prep Time:

30 min

Inactive Prep Time:

1 hr 0 min

Cook Time:

hr min

Level:

Easy

Serves:

24 servings

Ingredients

- 1/2 teaspoon truffle oil
- 2 tablespoons butter, softened
- 2 tablespoons mascarpone cheese, softened
- Freshly ground black pepper
- 24 thin breadsticks
- 4 ounces smoked salmon, finely diced
- 2 tablespoons finely chopped fresh dill
- 2 tablespoons grated Parmesan

Directions

In a small bowl mix truffle oil, butter, mascarpone cheese, and ground black pepper. Dip half of breadstick in mixture. Roll in salmon and dill and sprinkle with Parmesan. Lay out on parchment paper and refrigerate for at least 1 hour. Serve chilled.

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