

California Wild Rice Galettes with Smoked Salmon and Caper Tartar Sauce

*Created by Chef Michael Compean, Caterer
Valencia, California
1st place winner in Starter division*

Ingredients:

3 tablespoons olive oil, divided
1/3 cup California wild rice
2 1/2 cups water, divided
1/4 cup uncooked polenta
1/8 teaspoon salt
3 tablespoons shredded fontina cheese
3 ounces sliced smoked salmon
Caper Tartar Sauce (recipe follows)
Garnish: fresh dill sprigs



Cooking Instructions:

In a medium saucepan, heat 1 tablespoon olive oil over medium heat. Add California wild rice, and cook, stirring frequently, for 1 minute. Add 1 1/2 cups water; bring to a boil. Cover, reduce heat, and simmer for 10 minutes.

Increase heat to medium, and stir in polenta and salt. Gradually stir in remaining 1 cup water as polenta absorbs it. Once all water is absorbed, remove from heat and stir in fontina cheese. Let cool for 10 minutes.

Line a 9-inch baking dish with heavy-duty plastic wrap. Pour rice mixture into prepared dish, spreading to 1/4-inch-thickness. Cover, and chill for 30 minutes.

Cut 4 (1 1/2-inch) circles from wild rice.

In a large nonstick skillet heat remaining 2 tablespoons olive oil over medium heat. Add rice galettes and cook for 40 seconds on each side or until crispy. Let cool for 4 minutes.

To serve, top each galette with 1 slice smoked salmon and 1/8 teaspoon Caper Tartar Sauce. Garnish with fresh dill sprigs, if desired.

~ Recipe makes 4 Servings ~

Caper Tartar Sauce

Makes about 1/4 cup

3 tablespoons light mayonnaise
1 tablespoon minced capers
1/2 teaspoon minced shallot
Pinch fennel seed
Pinch ground black pepper

"I love California wild rice because it is a unique option for many of my vegetarian and vegan clients. With a little creativity it is a great grain to use in catering fare"

~Chef *Michael Compean*~

In a small bowl, combine mayonnaise, capers, shallot, fennel seed, and pepper. Cover, and chill.