

## Lox and Bagel RomaBlend® Caesar

**Servings**

4

**Calories**

110

**Prep Time**

30 minutes

**Total Time**

24 hours

**Skill Level**

Medium

### Ingredients

- 12 ounces Mann's RomaBlend®
- Bagel Croutons (recipe below)
- Caper Dressing (recipe below)
- ½ cup capers, fried
- 12 ounces Smoked Salmon (recipe below)

#### Bagel Croutons

- 1 sesame, onion or garlic bagel (cut in half and cubed)
- 1 ounce olive oil
- Pinch of salt and pepper

#### Caper Dressing

- 1 tablespoon lemon juice
- 2 tablespoon capers
- 1 tablespoon minced shallots
- 2 tablespoons cream cheese
- Pinch of salt and pepper
- ¼ cup buttermilk

#### Smoked Salmon

- 1 quart water
- ¼ cup salt
- ¼ cup firmly packed light brown sugar
- ¼ cup pickling spices
- 4 ice cubes
- 1 pound salmon fillets with skin (can be multiple pieces)





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## The Method

### For the Croutons

Toss cubed bagels in olive oil, salt and pepper and put on a baking sheet.

Bake for 10-15 minutes at 375°F or until golden brown.

### For the Dressing

Combine lemon juice, capers, shallots, cream cheese, salt and pepper into a small food processor and pulse several times until everything chopped and blended.

Add the buttermilk and pulse several more times until the dressing is mixed.

### For the Smoked Salmon

In a saucepot over medium heat, stir together the water, salt, sugar and pickling spices until dissolved and spices have blended into the liquid. Bring to a simmer and remove from heat.

Pour brine into a container or bowl and chill in the refrigerator until completely cool (6-8 hours minimum). Once cooled, put the salmon into a ziplock bag and pour in brine. Set the bag in a bowl and store in the refrigerator for 8-12 hours. Rinse thoroughly after brining. Pat dry with paper towels and allow to air dry for at least one hour prior to smoking. Lay salmon fillets on smoker skin side down. Cook in a smoker at 165°F for 3-5 hours. Remove the salmon and cool before chilling in the refrigerator.

### To Plate

Toss RomaBlend with croutons and dressing, plate with smoked salmon and fried capers on top.

Recipe courtesy of Aaron Sears, Executive Chef at Umami Catering in San Mateo, CA

### Nutrition Facts

Serving Size: 170g | Servings: 4

#### Amount Per Serving

Calories 110 | Total Fat 4.5g (sat 1g trans 0g) | Cholesterol 15mg | Sodium 2540mg | Total Carbohydrate 11g | Dietary Fiber 1g |  
Sugars 5g | Protein 9g | Vitamin D 15% | Calcium 4% | Iron 10% | Potassium 6%