



CREATION

Creating Wines of Distinction

Creation Sauvignon Blanc

Salmon Cheese cakes

by chef Andre Van Vuuren from Season Restaurant

Base:

1 cup Bread Crumbs

¾ cup Parmesan Cheese

4 Tbl spoons melted Butter

Mix bread crumbs, Parmesan Cheese and melted butter and use it to line a 30cm glass pie dish.

Vegetable Mixture:

1 cup chopped Onions

½ cup chopped Red Peppers

½ cup chopped Yellow Peppers

2 Tbl spoons Shallots

1 Tea spoon Garlic

Saute in olive oil until soft, let the mixture cool down on paper to remove the extra moisture.

910 g Cream Cheese

6 Eggs

250 ml Cream

½ cup Spring Onions

½ tea spoon Tabasco sauce

1 tea spoon Worcester sauce

¼ tea spoon Paprika

¼ cup chopped Parsley

450 g smoked Salmon cut into small cubes

Beat the cream cheese and add in the eggs, one at a time. Add the cream. Fold in the rest of the ingredients, using a spatula. Add in the vegetable mixture.

Fill up the pie dish with the cake mixture and bake for 1 ½ hours at 180°C, until golden brown and almost set.

Remove from the oven and let it cool down. Serve with crisp green salad and Creation Sauvignon Blanc.