24 small appetizers

- 12 each wonton skins, 2” x 2”, the thinnest ones you can find
- 6 each metal cornet (cone) molds, 3” length or more
- 1 each egg white, beaten (for dipping)

Cut each wonton square in half diagonally so you have 2 triangles from each one.
Coat a cornet mold with non-stick spray. Wrap the wonton triangle around the cornet mold to form a small cone. Dip your fingertip in the egg white, unroll the cone you just made slightly and lightly dampen the area where the wonton overlaps itself on the cone. Roll it back to “seal” it. Place on a baking sheet covered with parchment or wax paper. Keep the “seam” side down.

Repeat with the rest of the cones. Bake in a 375 degree oven until golden and crisp (approximately 8-10 minutes). Remove from the oven and let cool. Gently remove the cone from the mold. Repeat with the rest of the cones.

If you don’t have the molds, you can bake the wonton triangles in the oven to form crisp, flat triangles. This works very well.

- 1 ounce smoked salmon, thinly sliced
- 1/4 pound salmon fillet, very fresh, pin bones and skin removed
- 1 1/2 teaspoons extra virgin olive oil
- 1 1/2 teaspoons chives, minced
- 1 teaspoon shallots, minced
- 1/2 teaspoon kosher salt
- 1/2 teaspoon lemon zest, shaved with a microplane
- 1/4 teaspoon lemon juice

to taste Maldon sea salt
1 teaspoon black sesame seeds
pepper mill with black pepper

Place one large mixing bowl on the counter. Place ice and water inside the bowl and then place a second, smaller bowl in the ice/water mixture.

Finely dice the smoked salmon and place in the bowl. Remove any fat from the fresh salmon and finely dice this as well. Place in the bowl with the smoked salmon. Add the chives, shallots and olive oil. Stir gently with a rubber spatula. Set aside and refrigerate until you are ready to serve. Just before serving, add the kosher salt, lemon zest and lemon juice and stir gently to combine. Taste and if needed, add a touch of Maldon sea salt or other coarse sea salt.

Place a teaspoon of the salmon mixture in a wonton cone and finish with a sprinkle of black sesame seeds and turn of freshly ground black pepper.

A nice way to present these is to fill a bowl with uncooked, dried black beans, then stand up the filled cones in the beans.

Chef Bruce Riezenman
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Eat well!