



100—334 Upper Ganges Road
Salt Spring Island British Columbia Canada V8K 1R7
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Ricotta and Herb Dumplings with SeaChange Smoked Salmon

Servings: Serves 2 for a light dinner

Ingredients:

1 cup ricotta
1 minced shallot
zest of one small lemon
2 tbsp fresh dill, minced
2 tbsp fresh chives, minced
2 tbsp olive oil
113g package of SeaChange Smoked Sockeye Salmon
1 package of wonton wrappers
olive oil, for frying
fresh lemon juice, for serving (optional)
coarse sea salt (optional)

Preparations:

Combine all of the filling ingredients except the salmon in a mixing bowl and stir until combined. Add the salmon, gently breaking it up and stirring until just blended. You want to keep some small chunks of salmon rather than whipping it into a pâté.

Lay out several wonton wrappers at a time for quick assembly-line dumpling production. Place 1 to 1 1/2 teaspoons of filling in the centre of each wrapper. To seal the dumplings, wet a finger in water and run it along the edge of the wrapper before folding. Follow the directions on the package (or see the above photo) and fold the square in half to make a triangle then two of the triangle points toward the centre like two crossed arms.

If you wish to freeze the dumplings, place them on a baking sheet in the freezer until frozen to touch before combining them in a freezer bag. To cook, heat about a tablespoon of olive oil in a large skillet over medium-high, then add dumplings to cover the surface of the pan. Fry for 4-5 minutes until golden brown then flip the dumplings and cook another 3-4 minutes. Serve with a squeeze of fresh lemon juice.