

Cured and cold smoked in an artisanal method, our smoked salmon provides a rich, buttery taste. Harvested in Norway, this high quality smoked salmon is versatile in plate applications, such as appetizers, pasta dishes, sandwiches, party platters and more. The salmon is cold smoked and dry salted, for a firm texture with a buttery smoked salmon bite.

- Farmed specifically to reach the optimal level of marbling essential for smoking salmon
- Cold smoked strengthens the flavour, with Alderwood
- Dry curing enhances the bite and reduces the water content
- Firmer texture and delicate smoke flavour
- Great menu options like pastas, sandwiches (bagels, wraps), salads, etc.

## Recipe: Eggs Benedict

Serves 2-4

Ingredients:

4-8 slices Toppits Smoked Salmon  
2 tablespoons parsley, chopped  
4 eggs  
2 English muffins, halved  
Butter  
Salt and black pepper to taste

Hollandaise sauce:

10 tablespoons unsalted butter  
3 egg yolks  
1 tablespoon lemon juice  
1/2 teaspoon salt

Directions:

(1) Follow thawing instructions on Smoked Salmon. (2) Bring to boil a large saucepan filled with 2/3 of water, crack egg and bring heat down to a low-simmer. Repeat per egg once previous egg begins to solidify. Once cooked, let sit with pan covered. (3) Melt the butter for the hollandaise sauce. In a blender, add egg yolk, lemon juice and salt. Blend on medium to medium-high speed for 20-30 seconds. Turn blender down to lowest setting and slowly add the hot melted butter. Taste for salt and acidity. Add more salt or lemon juice to preference. Once done, transfer to a contain for pouring and keep warm. (4) Toast the English muffins. Add butter on English muffin. (5) To serve, assemble 1 side of English muffin, add smoked salmon (fold slices in half and apply 2 per muffin side), place 1 poached egg on top, pour hollandaise sauce and sprinkle parsley and black pepper.



Appetizer



Eggs Benedict

Toppits Item #	Description	Origin	Pack
SALSMKND12	Atlantic Smoked Salmon (Gustavsen)	Norway	12/1 kg
SALSMKNS12	Steelhead Smoked Salmon (Gustavsen)	Norway	12/1 kg