# Chef Stephen Harris' Smoked Salmon and Herbed Cream Tacos Recipe: A Fusion of Global Flavours



**Smoked Salmon and Herbed Cream Tacos Recipe**

Chef Stephen Harris, owner of The Sportsman in Seasalter, shares a globally-inspired recipe for smoked salmon and herbed cream tacos. Combining elements from various cuisines, this dish features pizza from Naples, Mexican tortillas, and smoked salmon with cream cheese inspired by an Austrian chef in California.

**Ingredients:**
- 400g smoked or hot-smoked salmon
- Small bunch fresh dill or coriander
- 250g crème fraîche
- 8 soft corn or wheat tortillas, 12-15cm diameter
- 1 large red onion, finely sliced
- Olive oil for drizzling
- 100g mango chutney
- Lime for squeezing
- Black pepper and salt to taste

**Method:**
1. Preheat oven to 180C/160C fan/Gas 4.
2. Slice or flake salmon and finely chop dill/coriander, keeping some fronds for garnish. Mix herbs into crème fraîche, season with black pepper.
3. Brown tortillas on one side in a non-stick pan over medium heat. Place browned tortillas, uncooked side up, on a baking sheet.
4. Scatter red onion slices over tortillas, drizzle with olive oil, and add a pinch of salt. Bake for 8 minutes.
5. Top tortillas with smoked salmon and herby crème fraîche. Add mango chutney, a squeeze of lime, and a twist of black pepper.
6. Garnish with dill fronds and serve immediately. Repeat with remaining tortillas.

This unique fusion of flavors and textures offers an adventurous culinary experience, ideal for diverse palates seeking a blend of different culinary traditions.