

Tasting, Sampling and Sharing with friends

smoked salmon and horseradish cream



Serves 4 / Set oven at 200c

Ingredients

Ready made Puff pastry
200g Hot -Smoked Salmon
1 Shallot (finely chopped)
Half celery stalk (finely chopped)
2 tbspn Horseradish cream

6 tbspn crème fraiche
Squeeze lemon juice
Small handful chopped dill
Slices of smoked salmon to garnish

Method

Cut two squares of puff pastry 4 inches x 4 inches and cut into 4 triangles. Prick with a fork and put onto a baking sheet. Put in oven and cook for 25/30 mins until golden. Leave to cool.

Put hot-smoked salmon, shallots and celery in food processor and blend together. Add the horseradish and crème fraiche for a whizz for few seconds more. Season to taste with salt and pepper and the lemon juice and fold in the dill. Transfer to a bowl and chill for at least an hour.

To Serve

Please the pastry triangle on a plate spoon the mixture on top, decorate with strips of smoked salmon. Garnish with a few salad leaves.

Sylvia Morlidge 18th August 2015