

SMOKED SALMON CROSTINI



These party nibbles are so easy to make - and look wonderful!

Ingredients

Olive oil **Crostini** or **Canapé shells** if you prefer

Creme fraiche or **Mayonnaise**

Quails eggs - hard boiled & quartered

Dill sauce

Sliced Smoked Salmon - slivered

Black pepper or **Welshman's Caviar**

Simply pile up the ingredients onto each **Crostini** starting with the **creme fraiche** or **Mayonnaise**, which acts a bit like a glue! You can mix the **Dill Sauce** into the **creme fraiche** or **mayo** to save time. Finish with the **quail egg** and a twist of **Black Pepper** or a sprinkle of **Welshman's Caviar**. Arrange on a large serving platter.

Other great canapé combinations include:

Traditional Smoked Salmon on granary bread with a twist of lemon and **Black Pepper**

Smoked Chicken croustade with fresh mango and a hint of chilli

Smoked Chicken Crostini with **creme fraiche** and **Cider Jelly**

Smoked Duck with a sweet chilli cream or **Gooseberry Jelly**

Welsh Dragon Sausage with cream cheese and ripe cherry tomato

Smoked Duck and **Smoked Chicken Skewers** with fresh seasonal berries

Oak Roasted Salmon croustade with **Dill cream** and **Sweet Beetroot Relish**