

SMOKED CHICKEN WITH GOATS CHEESE AND SPICED CITRUS JELLY CANAPÉS

Deliciously moreish



Ingredients

1 <u>Smoked Chicken Breast</u> – sliced and cut into bite sized pieces

<u>BMS Spiced Citrus Jelly</u>

100g <u>Welsh Goats Cheese</u> – Crumbled

<u>Canapé Shells</u>

Coriander leaves or another herb of choice

Pepper

Lay the Canapé Shells onto a serving platter or board.

Spoon in some of the crumbled **Goats Cheese**.

Next add a dollop of the Spiced Citrus Jelly.

Finish with the **Smoked Chicken**, garnish with fresh herbs and a twist of black pepper.

Yes, it really is that simple!

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