

SMOKED SALMON WITH LEMON & HORSERADISH CREAM CANAPÉS

An interesting twist on a classic



Ingredients

100g [Traditional Smoked Salmon](#) – cut into thumb sized strips
[Canapé Shells](#)
250ml Crème Fraiche or [Llaeth Y Llan Natural Yogurt](#)
2 tsp [Tracklements Horseradish cream](#)
1 Lemon - zest
Dill – roughly chopped
Salt & Pepper

Mix the [Llaeth Y Llan Natural Yogurt](#), [Horseradish Cream](#) and lemon zest in a bowl and add salt and pepper to taste.

Lay out the [Canapé Shells](#) on a serving platter. Add a dollop of the lemon & horseradish cream to the shells and place the [Smoked Salmon](#) on top – I find it easiest to twist the salmon into the cream.

Finish with a sprinkle of dill and a twist of black pepper – voilà!