



DOUBLE SALMON CANAPÉS WITH HORSERADISH

A tribute to Mary Berry's delicious recipe, here's our version using Black Mountains Smokery produce.

INGREDIENTS

- 1 x thin soft dough baguette or similar thin baguette about 18cm
- [Fino Olive Oil](#) for brushing
- 2 tbsp [Tracklements Horseradish Cream](#)
- 150g [Black Mountains Smokery Smoked Salmon](#) cut in 2cm squares (make sure you have 20)
- 1 x tub mustard cress

For the pâté

- 150g [Black Mountains Smokery Smoked Salmon](#)
- 50g full-fat cream cheese
- 50g full-fat crème fraîche
- 1 tsp [Tracklements Horseradish Cream](#)
- a dash of Tabasco
- 1 tbsp lemon juice
- freshly ground black pepper

INSTRUCTIONS

For the crostini, cut the baguette into 20 thin slices and lightly brush each side with [oil](#).

Arrange on a baking sheet and grill for about 2 minutes on each side until golden brown and crisp. Leave aside to cool.

To make the [smoked salmon](#) pâté, measure the ingredients into a processor, and whiz briefly until just combined.

Spread some pâté on to one half of each crostini – so the top of the crostini is half covered with pâté and half plain. Spread a little horseradish on the plain half.

Take a square of [Black Mountains Smokery Smoked Salmon](#) and twist it into a little rosette. Sit this on top of the [horseradish](#). Snip a few cress leaves and sprinkle a line between the rosette and the pâté and serve.



To prepare ahead – the canapès can be made and assembled up to 6 hours ahead and kept in the fridge. The crostini can be made and frozen. The pâté can be made ahead and kept in the fridge.

Shortcuts – use our delicious [Canapé Shells](#) instead of making crostini.