

## Oak Smoked Salmon Party Nibbles



### Ingredients

*Black Mountains Smokery Oak Smoked Salmon – flaked*

*Canapé Shells*

*250g Crème Fraîche or Llaeth Y Llan Natural Yogurt*

*3 tsp Tricklements Dill Sauce*

*1 Lemon - zest*

*Sweet Beetroot Chutney*

*Halen Mon Sea Salt & Black Pepper*

Mix the Llaeth Y Llan Natural Yogurt, Dill Sauce 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 dill cream to the shells and place the Oak Smoked Salmon on top then dot with Sweet Beetroot Chutney.

Finish your Oak-Roasted Salmon Party Nibble with a sprig of dill and a twist of black pepper and enjoy!