

SMOKED SALMON CANAPÉS

These [Black Mountains Smokery Smoked Salmon](#) party nibbles are so easy to make – and look wonderful!

Ingredients

100g [Smoked Salmon](#)

[Canapé Shells](#)

50ml Crème fraiche

4 Quail eggs

2 tsp [Dill Sauce](#)

A pinch of Halen Môn Sea Salt

A twist of black pepper or [Welshman's Caviar](#)



Boil [salted](#) water in a saucepan and place in the Quail eggs. Boil the eggs for 10-12 minutes. Once boiled place in an ice bath and remove the shell.

Mix the [Dill Sauce](#) with the crème fraiche and position inside the [Canapé Shells](#).

Next roll up a sliver of [Smoked Salmon](#) and place on top of the [Dill Sauce](#) and crème fraiche mixture.

Finish with a chopped quail egg and a twist of black pepper or a sprinkle of [Welshman's Caviar](#).

Neatly arrange on a serving platter and enjoy!