

SMOKED SALMON WITH CAVIAR BLINI

This fabulously simple serving suggestion comes from the lovely [Llansantffraed Court Hotel](#)

Serve as a stylish starter on mesclun salad leaves or as luxurious nibble with drinks

Ingredients

200g [Smoked Salmon](#)

20g Caviar

3bsp Crème Fraiche

Squeeze of lemon

Handful of Mesclun (Salad & Herb leaves)

[Canapé Shells](#) or Blinis



Serve the [Smoked Salmon](#) on top of the dressed mesclun with the lemon juice and Crème Fraiche and Caviar.

Serve on its own or on top of a [Canapé Shell](#) or Blinis.

Mesclun is the name given to the mix of greens when they're grown together for salad, often spicy and always delicious.

Substitute the Caviar for [Welshman's Caviar - Laver Seaweed Sprinkle](#), for an extra depth of flavour from the Pembrokeshire Coast.