

COLD SMOKED TROUT & HORSERADISH CREAM CANAPÉS

A very tasty [Smoked Rainbow Trout](#) Canapé with a kick!

Also delicious using [Black Mountains Smokery Smoked Salmon](#).

Please adjust the quantities of the ingredients as needed.

Ingredients

- [Cold Smoked Trout](#), cut into smaller slices
- As many [Canapé Shells](#) or [Rosemary and Garlic Crackers](#) as needed
- A few dollops of [Strong Horseradish Cream](#)
- A few dollops of Crème fraiche
- Rocket or dill leaves, to garnish
- A lemon, sliced to garnish



Lay out the [Canapé Shells](#) or [Rosemary and Garlic Crackers](#) on a plate or platter.

Mix the [Strong Horseradish Cream](#) with the crème fraiche, adding more or less depending on how strong you would like it!

Spoon the [Horseradish](#) mix into the [Canapé Shells](#) or onto the [Rosemary and Garlic Crackers](#) and top with the slices of [Cold Smoked Trout](#).

Garnish the Canapés decoratively with rocket or dill

Slice a lemon to garnish, squeezing the fresh juice over the Canapés for extra flavour.

These Canapés can be prepared in advance, but don't take long to make if you are a busy host.

Enjoy!