

HOT SMOKED TROUT & HORSERADISH CREAM CANAPÉS

Our delicious [Hot Smoked Trout](#) & [Horseradish Cream](#) Canapés are delicious and ever so easy to make.

Equally as tasty made with our Black Mountains Smokery [Oak Roasted Salmon](#)!

Please adjust the quantities of the ingredients as required.

Ingredients

2 [Hot Smoked Trout Fillets](#)

[Tracklements Strong Horseradish Cream](#)

Crème fraiche, the amount depending on how much
of a kick you want!

[Canapé Shells](#), as many as needed

Sprigs of fresh dill, to garnish



Firstly, mix the [Strong Horseradish Cream](#) with an equal amount of crème fraiche (this can be changed depending on how strong you like the horseradish!).

Spoon the [Horseradish Cream](#) mixture into the [Canapé Shells](#).

Flake the [Hot Smoked Trout Fillets](#), placing the flakes on top of the Horseradish Cream.

Decorate the Canapés with sprigs of dill.

These [Hot Smoked Trout Canapés](#) can be pre-prepared or rustled up in just a few moments!

Serve and enjoy!