

OAK ROASTED SALMON PARTY NIBBLES

Ingredients

[Oak Roasted Salmon](#), flaked

[Canapé Shells](#)

250g Crème Fraiche

3 tsp [Tracklements Dill Sauce](#)

1 Lemon, zested

[Sweet Beetroot Chutney](#)

[Halen Môn Sea Salt](#) and Black Pepper



Mix the Natural Yogurt, [Dill Sauce](#) and lemon zest in a bowl and add [Halen Môn Sea Salt](#) and black 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!

[Canapé Shells](#) are perfect for party nibbles. They can be filled well in advance, (a good hour), without becoming soggy and some of our more inventive customers have started using them in the oven for hot nibbles. Keep them fresh in a tupperware box or biscuit tin once they've been opened. You can also freeze them but they must then be freshened in the oven before using.

Enjoy our [Oak Roasted Salmon](#) Party Nibbles this Christmas!