

SMOKED SALMON WITH LEMON & HORSERADISH CREAM CANAPÉS

An interesting twist on a classic [Smoked Salmon](#) Canapé recipe

Ingredients

100g [Traditional Smoked Salmon](#), cut into
thumb sized strips

[Canapé Shells](#)

250ml Crème Fraiche or Natural Yogurt

2 tsp [Tracklements Horseradish Cream](#)

1 Lemon, zested

Dill, roughly chopped

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



Mix the natural yogurt or crème fraiche, [Horseradish Cream](#) 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 horseradish mixture to the [Canapé Shells](#) and place the [Smoked Salmon](#) on top – I find it easiest to twist the [Smoked Salmon](#) into the cream.

Finish your [Smoked Salmon](#) Canapé with a sprinkle of dill and a twist of black pepper – voilà!