

## DOUBLE SALMON CANAPÉS WITH HORSERADISH

### Ingredients

200g [Smoked Salmon](#) cut in 2cm squares (make sure you have 20)  
1 thin soft dough baguette or similar thin baguette about 18cm  
2 tbsp [Tracklements Horseradish Cream](#)  
[Fino Olive Oil](#), for brushing  
1 tub mustard cress

### Smoked Salmon Pâté -

200g [Smoked Salmon](#)  
50g full-fat cream cheese  
50g full-fat crème fraîche  
1 tsp [Tracklements Horseradish Cream](#)  
a dash of Tabasco  
1 tbsp lemon juice  
freshly ground black pepper



For the crostini, cut the baguette into 20 thin slices and lightly brush each side with [Fino Olive Oil](#). Arrange on a baking sheet and grill for about 2 minutes on each side until golden brown and crisp. Leave aside to cool.

To make the [Smoked Salmon](#) pâté, measure the ingredients into a processor, and whiz briefly until just combined.

Spread a spoonful of pâté onto one half of each crostini – so the top of the crostini is half covered with pâté and half plain. Spread a little [Horseradish Cream](#) on the plain half. Take a square of [Smoked Salmon](#) and twist it into a little rosette. Sit this on top of the [Horseradish Cream](#).

Snip a few cress leaves and sprinkle a line between the rosette and the pâté and serve.



**To prepare ahead** - The Canapés can be made and assembled up to 6 hours ahead and kept in the fridge. The crostini can be made and frozen. The pâté can be made ahead and kept in the fridge.

**Shortcuts** – Use our delicious [Canapé Shells](#) instead of making crostini

Furthermore, check out our range of [Smoked Fish Pâté](#) make this recipe even easier!