

SMOKED CHICKEN, GOAT'S CHEESE & SPICED CITRUS JELLY CANAPÉS

Deliciously moreish Canapés using <u>Black Mountains Smokery Smoked Chicken</u>

Ingredients

170g <u>Smoked Chicken Breast</u>
A few tsp of <u>Spiced Citrus Jelly</u>
100g <u>Pant-ys-Gawn Goat's Cheese</u>, crumbled
<u>Canapé Shells</u>

A handful of Coriander leaves or any herb of choice A few twists of Black Pepper



Lay the **Canapé Shells** onto a serving platter or board.

Spoon in some of the crumbled Pant-ys-Gawn Goat's Cheese.

Next add a dollop of the Spiced Citrus Jelly.

Finish with the **Smoked Chicken**, garnish with fresh herbs and a twist of black pepper.

Yes, it really is that simple! Enjoy!