

## 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 - zest  
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!