

Smoked Salmon & Creme Fraiche Canapes

Perfect as a canape for your dinner party or as a bite-size breakfast treat, give this super simple recipe a go

Serves: 4

Prepare: 10 Minutes

Cook: 1 Minute

Difficulty: easy



Ingredients

- 100g [smoked salmon](#)
- 4 slices of crusty bread
- 2tsp fresh dill
- 4tsp creme fraiche
- 1 lemon
- ground black pepper

Method

1. Pop your bread under your grill or in to your toaster to toast
2. Spoon your creme fraiche into a small bowl. Finely chop almost all of your dill - holding back just a small amount to garnish. Add your chopped dill to your creme fraiche
3. Halve your lemon and squeeze in the juice from one half. Give everything a good mix
4. It's time to put everything together. Layer your toast with a generous amount of smoked salmon. Top with your creme fraiche mixture, and gently scatter over your remaining dill to garnish. Slice your remaining piece of lemon and serve alongside your black pepper to season to taste