

Tapena

GRAB A FORK



Smoked Salmon with Dill Cream

Serves 8 - 10

Ingredients

- 1 sourdough baguette, sliced into 1/4" rounds
- 1/4 cup heavy cream
- 1 tsp Dijon mustard
- 2 tsp fresh chives, minced
- 6 oz smoked salmon, finely diced
- 1 Tbsp capers, chopped
- 1 1/2 Tbsp fresh dill, chopped

Directions

Preheat broiler on High.

Make one layer of bread on a baking sheet. Toast the bread slices under the broiler for 2 - 3 minutes on each side. Allow toast to cool slightly.

Whisk the cream until it thickens and becomes fluffy.

Fold in the mustard and chives into the cream.

When the toasts have cooled, top each one with a teaspoon of the cream.

Sprinkle the capers, salmon and dill on top of each toast.

Serve immediately.