



Recipe

CHRISTMAS

Serves: 10

SMOKED SALMON BLINIS

Takes: 10mins

- Bread or ready-made blinis
- 80ml sour cream
- 1tbsp lemon juice
- Fresh dill
- 100g cream cheese
- 100g smoked salmon

1. Cook the blinis in the oven as per the packet instructions, or toast several slices of bread and use a small, cookie cutter to cut out small shapes.

2. In a bowl, mix together the cream cheese, sour cream and lemon juice with a little fresh chopped dill.

3. Remove the brown bits from the salmon and cut into strips.

4. Once the blinis have cooled, you can put it all together. Place a small dollop of the cream cheese mixture on each blini and then add a curl of fresh salmon. Finish with a small sprig of dill and serve on a plate with some lemon wedges.