

Smoked Trout and Dill Crème Fraiche canapes

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Recipe from @BritishTrout

Ingredients

100g smoked British trout

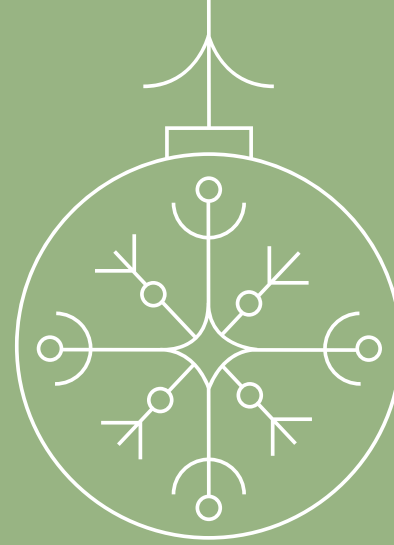
1 loaf of rye bread

100g full fat crème fraiche

1 tbsp chopped dill (or chives), plus extra for decoration

Juice of half a lemon

Salt and pepper



Method

- Slice the bread to around 1.5cm thickness and use a small cookie cutter around 5cm diameter.
- You will need 3-4 slices of bread to stamp out 12 circles. You could also use other shapes such as a star cutter if liked.
- Mix the crème Fraiche with the dill or chives and enough lemon juice and seasoning to taste.
- Slice the trout into strips (at least 12).
- To assemble:
- Spread a little of the crème Fraiche mixture onto each piece of bread, followed by a curl of smoked trout and a small sprig of dill or chopped chives to decorate.

