



# Smoked Trout Bagel Sandwich

# Ingredients

- Bagel(s)
- Smoked trout fillets
- Plain cream cheese
- Capers
- Fresh herbs (lovely with dill and chive)

# Method

1. Slice in half and lightly toast the bagel(s) (unless fresh there is no need to toast it).
  2. Spread a good layer of cream cheese on the bottom half.
  3. Place some smoked fish fillet on the cream cheese to your taste (ensure no little bones are left).
  4. Add some capers to your taste.
  5. Sprinkle some chopped fresh herbs and top with the other bagel half.
  6. Serve on its own or with a green salad on the side.
- You can also top both halves with the ingredients and eat separately.