

Scrumptious Smoked Salmon Sandwiches

with creme fraiche, cream cheese, zesty capers and dill.

by Hoda Kobeissi



1/2 loaf of white slice bread (or any bread of your choice)
250g smoked salmon
1 tub (200ml) creme fraiche
1/2 tub spreadable cream cheese
3 tbs dill, chopped
3 tbs capers, roughly chopped
Zest of 1 lemon and 1 tbs lemon juice
1/2 red onion, finely sliced
Chives, finely chopped for garnish

Method - Makes 10 -15

- 1) Mix the creme fraiche, cream cheese, dill, capers, lemon zest, lemon juice and onions in a bowl until well combined.
- 2) assemble sandwiches by spreading creme fraiche mixture on one slice, top with a layer of smoked salmon. Close sandwich with other slice bread and cut crusts off and slice into 3 finger sized sandwiches.
- 3) to serve spread some of the mixture on one side of the sandwich and dip into finely sliced chives until all covered. serve