



## Recipe from BigFish Brand™ Stylish Canapés with Smoked Sea Trout

For pre-dinner nibbles or a buffet, try these easy to make but stylish canapés.

Our new Smoked Sea Trout is like smoked salmon but with a twist – the trout has a clean marine flavour that's all its own.

**Preparation time:** 10 minutes

**Makes around 10 canapés**

### Ingredients

1-2 slices BigFish Brand™ Smoked Trout

1 tsp horseradish sauce

2tbsp cream cheese

Juice of ¼ of a lemon

Salt and pepper to season

Cucumber and chives to garnish

Savoury crackers of your choice or mini oatcakes



### Method

1. Place the cream cheese, horseradish and lemon juice into a bowl with a pinch of salt and some freshly-ground black pepper. Mix well and taste for seasoning.
2. Now simply spread a generous spoonful of the cream cheese and horseradish mixture onto the crackers and garnish with a fine slice of cucumber and a strand of chive.
3. Serve immediately with slices of lemon on the side.