

SATURDAY – CANAPES

Smoked Salmon and Cream Cheese Cucumber Slices

Serves: 10 persons



Recipe Ingredients

| | | |
|-------|---------------|--------------------------------------------|
| 1 | Cucumber | |
| 2tbsp | Cream Cheese | Not suitable for VG/LF (see page 3) |
| 100g | Smoked Salmon | Not suitable for VG/V (see page 3) |
| 1tsp | Lemon Juice | Chopped Parsley for Garnish |

Morning Preparation

10:25am

21. Add the cream cheese, parsley and lemon juice in a bowl.
22. Season with pepper and mix thoroughly. (Do not add salt until after you have tasted the smoked salmon as it can be salty).
23. Cover with cling film and leave in the fridge ready for service.



Evening Preparation

6:30pm

24. Start preparing the canapés.
25. Peel and slice the cucumber (see video).
26. Place a teaspoon of the cream cheese mix on each slice.
27. Garnish it with pieces of smoked salmon.
28. Sprinkle with chopped parsley to finish.

To Serve

29. Serve on a black slate with one glass of fizz per person (but top up if requested).
30. As these are served cold, they can be prepared in advance and left on the side ready to be served.
31. This should be done between **6.30pm** and **7:00pm** so that you can get on with the starters.