



# SUMMER COCKTAILS AND CANAPÉS

With Chivas Brothers

## Potted smoked salmon with crème fraiche and chives

### Potted smoked salmon

Serves 4

- 125g smoked salmon trimmings
- 125g crème fraiche
- salt and cayenne pepper
- Lemon juice to taste

Blend the salmon trimmings in a food processor until you have a coarse puree. Add the crème fraiche and blend briefly until well mixed or mix by hand. Season to taste with salt, cayenne and lemon juice if necessary, cover and store in the fridge until required.

### Soda bread

For 1 loaf tin

- 250g strong flour
- 15 g salt
- 15g bicarbonate of soda
- 250g wholemeal flour
- 140g jumbo oats
- 25g clear honey
- 25g black treacle
- 500g buttermilk

Pre heat the oven to 200oc full fan.

Grease a large loaf tin.

Mix all the dry ingredients together in a bowl.

Make a well in the centre, then pour in the honey, treacle and buttermilk, working everything together lightly with your hands until you have a loose, wet dough. Pour mixture into the tin, put into the oven and bake for around 40 minutes, or until the loaf sounds hollow when tapped on the base.

Transfer to a wire rack, drape a slightly damp cloth over the top and leave to cool.

Slice four slices of the soda bread, trim each slice to 6 x 2cm (you should get pieces out of one slice). Spoon the potted smoked salmon mix on top of the soda bread. Garnish with chopped chives.