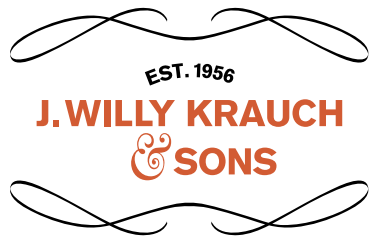




Smoked Trout w/ *Dill Goat Cheese & Grainy Mustard*

Recipe Type: Ready to Eat

Serves 12: As Hors D'oeuvres



INGREDIENTS

- **225g** *J. Willy Krauch Cold-Smoked Trout, Cut into Bite Size Portions*
- **113g** *Soft Goat Cheese*
- **1/4 Cup** *Sour Cream*
- **2 Tbsp** *Grainy Dijon Mustard*
- **1 Tsp** *Fresh Dill, Finely Chopped*
- **1/2** *Lemon Juice*
- *Sea Salt to Taste*
- **1 Box** *of your Favourite Crackers or Crostinis*
- **Note:** *JWK Cold-Smoked Trout can be substituted with JWK Cold-Smoked Salmon*

INSTRUCTIONS

- 1.** Put goat cheese, sour cream, dill, grainy mustard, and lemon juice in a food processor (*or mix in medium bowl with a wooden spoon*). Pulse until ingredients are evenly combined and mixture is spreadable.
- 2.** Spread goat cheese mixture on favourite crackers or Crostinis. Top with one piece of salmon per cracker. Garnish with micro greens or fresh dill.

