



# Smoked Salmon w/ *Dill Goat Cheese & Grainy Mustard*

**Recipe Type:** Ready to Eat

**Serves 12:** As Hors D'oeuvres

**Comeau.**

EST. 1956

**J. WILLY KRAUCH  
& SONS**

## INGREDIENTS

- **225g** *J. Willy Krauch Cold-Smoked Salmon, 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*



## 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.*

