



Cheesy Smoked Salmon Crostini

perfect for sharing

Sides 10 – 15 mins



Smoked Salmon



Baguette



Cream Cheese



Creme Fraiche



Scallion



Pantry Items: Pepper, Salt, Oil



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2024-W49

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper

Ingredients

	Quantity
Smoked Salmon	100 g
Baguette	2 units
Cream Cheese	48 g
Crème Fraîche	110 g
Scallion	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	270 g	100 g
Energy (kJ/kcal)	2447.6 kJ/ 585 kcal	906.5 kJ/ 216.7 kcal
Fat (g)	23.4 g	8.7 g
Sat. Fat (g)	13.1 g	4.9 g
Carbohydrate (g)	67.2 g	24.9 g
Sugars (g)	4.5 g	1.7 g
Protein (g)	27.9 g	10.3 g
Salt (g)	3.7 g	1.4 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Contact

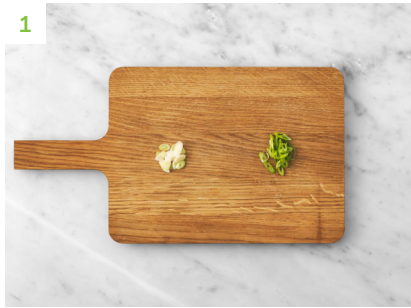
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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Cut the **baguette** widthways at an angle into 2cm slices.
- Trim and thinly slice the **scallion**.

Bake the Baguette

- Lay the **bread** slices onto a baking tray.
- Drizzle with **oil** and season with **salt** and **pepper**.
- Toast until golden brown, 8-10 mins.
- In a bowl, mix the **cream cheese**, **crème fraîche** and **half** the **scallion**. Season to taste with **salt** and **pepper**.

TIP: *Keep an eye on them so they don't burn!*

Garnish and Serve

- Spread the **cream cheese** mix on the crostini.
- Tear the **salmon** into smaller pieces and divide between the crostini. **IMPORTANT:** Wash hands and utensils after handling raw salmon.
- Top with the remaining **scallion**.

Enjoy!