



Cream Cheese and Smoked Trout Board

INGREDIENTS

1 tub plain medium-fat cream cheese
130 grams of smoked trout or salmon
3 tablespoons fried capers
Fresh dill
Fresh lemon
Crackers of your choice

METHOD

1. In a small pan add some salted butter and heat on high, when hot pop in your drained capers and fry until nice and crispy. Set aside.
2. Get out a round or rectangular wooden board.
3. Using a pallet knife or small spatula start dolloping/smearing your cream cheese onto the board. You can create a pattern by placing the dollops in rows. Cover the whole board.
4. Tear your smoke trout up into small ribbons and start placing them on top of your cream cheese.
5. Garnish with fresh dill, a squeeze of lemon and salt & pepper.
6. Serve with crackers.



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