

Serves 6-8

# Smoked Salmon with Sour Cream, Cucumber and Chives

featuring... 34° Sesame Crispbread

## Ingredients:

24 pieces **34° Sesame Crispbread**  
6 oz. smoked salmon, cut into small,  
thin slices  
2 oz. sour cream or crème fraiche  
24 English cucumber slices  
Chives and/or scallions  
Lemon, for garnish

## Directions:

- If desired, you may add chopped chives and/or scallions to the sour cream prior to assembly.
- Arrange the 34° Sesame Crispbreads on a platter.
- Top each with a thin cucumber slice, then a dollop of chive sour cream.
- Artfully arrange a mound of smoked salmon slices atop the cream.
- Garnish with chives, scallions and lemon zest and serve immediately.
- A squeeze of lemon and a grinding of fresh black pepper will offer the perfect finishing touches!



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**Tip:** This recipe would also work wonderfully with smoked trout or any other smoked fish.



recipe developed by  
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