



Witloof and Salmon Canapes

These canapes can also be served as a starter allow 2-3 per person.

Makes around 20

Skill Level: Very easy

Prep time: 5 mins

Ingredients:

- 2 Witloof, leaves separated
- 100 grams sliced Smoked Salmon
- 250 grams spreadable Cream Cheese
- 4 tablespoons Cream
- 3 tablespoons freshly chopped Parsley
- 3 tablespoons freshly chopped Chives
- 40 grams Rocket, chopped
- Salt & Pepper

Directions

Step 1

Reserve 2 slices of smoked salmon for garnish, chop the remaining salmon. Combine salmon, cream cheese, cream, and herbs in a bowl.

Step 2

Spoon the salmon mixture evenly among the witloof leaves. Slice the reserved salmon and garnish. Season with salt and pepper according to your taste.