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## SMOKED SALMON STARS

Makes plenty for 30 canapés • Prep 30' • Easy

15 crustless sandwich bread slices  
butter  
100g smoked salmon  
50g cream cheese  
1 tbsp lemon juice  
1 tbsp chopped chives  
pepper  
30 pomegranate seeds

1. Put a sandwich bread slice onto a chopping board and flatten with a rolling pin.
2. Using a star-shaped cookie cutter, cut out 2 stars from each flattened bread slice.
3. Melt a knob of butter in a frying pan and fry the bread stars on both sides until golden. Watch out that the butter doesn't get too hot so that it doesn't brown too much.
4. Put all the remaining ingredients into a blender and pulse until it has a smooth consistency.
5. Fill the salmon pate into a piping bag fitted with a star-shaped nozzle and pipe little salmon pate mounts onto each bread star.
6. Decorate each canapé with a pomegranate seed and serve immediately.

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