



Smoked Salmon Fresca Canapé`

Prep Time: 15 minutes
Cook Time: 10 minutes
Yield: ~15 canapes

INGREDIENTS

4 oz *smoked salmon*
8 oz *cream cheese, softened*
6 oz *cucumber, thinly sliced and patted dry*
½ *tsp lemon zest*
½ *tsp lemon juice*
1 *French baguette*
1 *charred scallion, finely chopped*
2 *tsp garlic powder*
Cooking spray
Salt and black pepper, to taste
Fresh dill sprigs, for garnish

DIRECTIONS

1. **Preheat oven** to 425°F (220°C).
2. **Slice baguette** into ¼–½ inch rounds. Place on a baking sheet and spray lightly with cooking spray.
3. **Toast baguette** slices in the oven for 4 minutes on each side, or until lightly golden and crisp.
4. **In a medium bowl**, mix cream cheese, charred scallion, lemon juice, lemon zest, garlic powder, salt, and pepper until smooth and well combined.
5. **Layer canapés** by placing a cucumber slice on each toasted baguette round.
6. **Add a dollop** of the cream cheese mixture, then top with a piece of smoked salmon.
7. **Garnish** each canapé with a fresh sprig of dill.

Chef's Note

For extra depth of flavor, chill assembled canapés for 15 minutes before serving.