



100—334 Upper Ganges Road
Salt Spring Island British Columbia Canada V8K 1R7
SEACHANGESEAFOODS.CA



Maple Glazed Smoked Salmon with Brie and Basil

Servings: Makes hors d'oeuvres for 4 to 6

Ingredients:

1 x 100 g package SeaChange Maple Glazed Smoked Salmon

40 g Brie cheese

1 small handful basil leaves, sliced into ribbons

1 fresh baguette, sliced

Preparations:

Open SeaChange Maple Glazed Smoked Salmon with scissors and slide salmon onto oven-proof serving dish, drizzling juice from pouch over salmon. Cut Brie into slabs about 1 cm thick and place on top of salmon to cover. Bake at 200° F for 20 minutes, until Brie is partially melted. Remove from oven and sprinkle with basil. Serve warm with sliced baguette.