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SEACHANGESEAFOODS.CA



Roasted Potato Canapés with SeaChange Smoked Salmon

Servings: Makes 20 canapés

Ingredients:

10 fingerling potatoes, cut in half lengthwise
2 tbsp olive oil
pinch of sea salt
pepper
1/2 cup crème fraiche (or sour cream)
1 tsp horseradish
2 tbsp chopped fresh chives
113g pouch of SeaChange Smoked Sockeye Salmon

Preparations:

Preheat the oven to 425° F. Oil a baking sheet with the olive oil and place the potatoes cut side down on the sheet. Bake for about 25 minutes until the cut side is golden. Turn the potatoes over and cook five minutes longer. Let cool.

Meanwhile, mix together the crème fraiche and horseradish with a pinch of sea salt and some freshly ground pepper. Taste and adjust the seasonings, adding more horseradish if desired.

To assemble, place a few flakes of smoked salmon on each roasted potato half. Top with a dollop of the creamy horseradish sauce (1-2 tsp) and sprinkle with freshly chopped chives.