



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



## **Easter Brunch Idea: SeaChange Smoked Salmon with Lemon Caper Cream Cheese**

**Servings: 8-10 (this recipe can be halved)**

### **Ingredients:**

8 oz/227 g cream cheese, at room temperature  
3 tbsp plain Greek yogurt  
1 tbsp finely chopped red onion  
1 1/2 tbsp finely chopped capers  
grated zest of 1/2 a lemon  
squeeze of lemon juice  
salt and freshly ground pepper, to taste  
SeaChange Smoked Salmon, to serve

### **Preparations:**

Combine all the ingredients in a bowl and beat with a mixer until well combined and creamy (you can do this by hand if you are feeling up to it!). Taste and adjust seasoning with salt and pepper as desired. Transfer to a serving bowl. The cream cheese can be made 1 day ahead of time and kept covered in the fridge (this is recommended to let the flavours meld together). Serve with SeaChange smoked salmon (probably 16 oz/454 g for this amount of cream cheese) and sliced baguette.