

SMOKED SALMON & CHEESE BROCHETTES

(Adapted from A Taste of Canada by Rose Murray, 2008)



PREP TIME

30 Minutes



BAKE TIME

0 Minutes



MAKES

16 BROCHETTES



Ingredients

- 2 pkg herbed cream cheese (5 oz/150 g) each (such as Boursin)
- 1 pkg (5 oz/150 g) smoked wild salmon, thawed if frozen
- 1 tsp grated lemon zest
- 1/2 tsp freshly ground black pepper
- Fresh chopped parsley

Steps to Make

1. Divide the cheese into 16 portions, then roll each into a ball; set aside.
2. Cut the salmon into 3/4-inch wide strips; cutting longer strips in half if necessary so you have a total of 32.
3. Carefully thread 1 strip accordion-style onto a skewer, followed by a cheese ball, then another strip of salmon; wipe the end of the skewer with a paper towel to remove any cheese residue. Repeat with remaining ingredients and skewers.
4. Arrange on a single layer on a platter; sprinkle with lemon zest, pepper and parsley.

MAKE AHEAD: The brochettes can be covered and refrigerated for up to 6 hours. Let stand at room temperature for 30 minutes before serving.