Smoked Salmon Bites

Smoked salmon and cream cheese is a much-loved combo, perfect for the festive season! Here, we use cucmber rounds, topped with a good helping of cream cheese, a little smoked salmon, and a good grind of black pepper for a tasty party canapé.

<u>Ingredients</u>

1 medium cucumber, cut into x 12 1cm rounds

Tesco rainbow peppercorn grinder

65g Philadelphia Original

120g pack smoked salmon, torn into strips

2 tbsp dill sprigs, roughly chopped

½ lemon, cut into wedges

<u>Method</u>

1. Place the cucumber on a serving platter and season with a grind of the peppercorns. This will help the Philadelphia grip onto the cucumber.
2. Use a spoon to mix the Philadelphia in a bowl until smooth, then divide between the cucumber rounds, smoothing down with the back of a spoon until attached.
3. Top the cucumber with the salmon. then garnish with dill and another grind of the peppercorns. Serve with lemon wedges.

Cranberry and Cream Cheese Stars

These puff pastry nibbles are topped with cream cheese and a touch of cranberry sauce for a tasty bite.

Ingredients

375g pack ready rolled puff pastry

1 medium egg yolk, lightly beaten

50g cream cheese

5 tbsp cranberry sauce

4 sprigs thyme, leaves picked

1 orange, zest only

Method

1. Preheat the oven to gas 5, 190°C, fan 170°C. Line a large baking tray with baking paper.
2. Unroll the pastry and cut out 20 x 5cm stars using a cookie cutter. Place on the lined baking tray and press a 3.5cm round cookie cutter into the centre of each star to make an indentation, taking care not to cut all the way through the pastry. Brush each star with the egg yolk to glaze and grind over some black pepper.
3. Bake on the middle shelf of the oven for 20-25 mins until golden, crisp and risen. Transfer to a wire rack and, when cool enough to handle, use a small, serrated knife to cut out the circular middle where you made the star shape.
4. Fill each star with a little cream cheese and cranberry sauce and garnish with thyme leaves, the orange zest and a grind of black pepper.