

Less than 30 minutes

Serves 4-8

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Ingredients

- 1 tub (250g) full-fat cream cheese
- 1 tub (200g) smoked salmon offcuts
- Juice (60ml) and grated peel of 1 lemon
- 3 sprigs dill
- Butter for spreading
- 4 baguettes
- 1 apple, finely sliced
- 1 packet (80g) watercress
- 1 pack (100g) PnP oak-smoked trout ribbons

Method

1. Blitz cream cheese, salmon offcuts, lemon juice and grated peel, and dill in a food processor until smooth.
2. Slice and butter baguettes, then fill with salmon mixture, apple slices and watercress.
3. Fold over trout ribbons and nestle into filled baguettes.
4. Serve halved or whole, wrapped in wax paper.

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