



Smoked salmon crostini

10'
Hands on

10'
Cook Time

6-8
Portion(s)

1
Difficulty



Ingredients

- 1/2 French baguette
- 30 g olive oil
- salt
- pepper
- 150 g cream cheese
- 1 tablespoon(s) mustard
- 2 tablespoon(s) dill, finely chopped
- 100 g smoked salmon

To serve

- dill, finely chopped

Διατροφικός πίνακας

Nutrition information per portion

139 Calories (kcal)	9.9 Total Fat (g)	3.8 Saturated Fat (g)	7.1 Total Carbs (g)
7%	14%	19%	3%
1.1 Sugars (g)	5.2 Protein (g)	0.5 Fibre (g)	0.83 Sodium (g)
1%	10%	2%	14%

Method

- Preheat the oven to 180° C (350° F) set to fan.
- Cut the baguette into 6-8 slices and put them in a [baking pan](#), one next to the other.
- Drizzle the slices with the olive oil, sprinkle with salt, pepper, and bake them in the oven for 8-10 minutes, until crispy.
- Remove the baking pan from the oven and let the slices cool for 10 minutes.
- In a [bowl](#), mix the cream cheese along with the mustard and the dill.
- Spread the mixture over the crostini and divide the smoked salmon on top.
- Serve with extra finely chopped dill.