



Smoked Trout Canapes

Serving:

6

Type:

dairy appetizer (fish)

Author:

Leah Koenig from *The Little Book of Jewish Appetizers*

Notes:

From Leah Koenig; "Smoked trout may not be as well known within Jewish cuisine as lox or cured herring, but it makes a worthy addition to any fish plate. First brined and then hot-smoked over wood, trout fillets come out of the smoker tender and delicately flavored. These canapés pair the smoked trout (page 127) with a bright and creamy spread and come together in about 10 minutes, making them a low-stress, high-impact starter or appetizer. I like to lay out a tray of them at a Hanukkah party to give guests something substantial to nibble on while the latkes are frying."

Ingredients:

6 OZ [170 G] CREAM CHEESE, AT ROOM TEMPERATURE

1 TBSP BRINE-PACKED CAPERS, DRAINED

2 TSP FRESH LEMON JUICE

2 SCALLIONS, WHITE AND GREEN PARTS, THINLY SLICED

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

12 SLICES PUMPERNICKEL BREAD, ABOUT 3-IN [7.5-CM] SQUARE

8 OZ [225 G] SMOKED TROUT, BONES REMOVED AND FLAKED

SNIPPED FRESH CHIVES FOR SERVING

Directions:

Combine the cream cheese, capers, lemon juice, scallions, and a pinch of salt in a food processor and process until smooth.

Spread a rounded tablespoon of the cream cheese mixture onto each piece of bread. Layer a few flakes of trout on top and sprinkle with chives and black pepper to taste. Serve immediately.