



## Smoked Salmon Crostini

These smoked salmon crostini are simple, versatile and delicious: top crisp croutons with a creamy, herby spread add a piece of smoked fish and enjoy! I use chives and dill because they're usually in the herb patch, but you could use any soft green herbs including chervil, French tarragon or coriander. Replace the ricotta with Persian fetta if you like, though you may not need any lemon juice then.

**Makes about 14 pieces**



### INGREDIENTS

- 250g ricotta
- 1½ tablespoons finely chopped chives
- 1½ tablespoons finely chopped dill, plus sprigs for garnish
- 1 lemon
- Salt flakes, to taste
- Croûtons, for serving
- 150g sliced smoked salmon

### METHOD

1. Place ricotta, chives and dill in a mixing bowl and beat to combine well.
2. Grate the lemon zest finely over the bowl.
3. Squeeze half the lemon.
4. Mix 2 teaspoons of lemon juice into the ricotta mixture.
5. Taste and add a little more if you like.
6. Add some salt, bearing in mind whether or not the smoked fish is already salted.
7. Spread onto croutons and top with a piece of smoked fish.
8. Garnish with dill and serve.