

Spread, smoked salmon, egg, mayonnaise and fresh chives

Recipe for 12 tapas

Description

Simple, fast, ideal for accompanying appetizers with friends.

Note

You can use smoked trout, replace the chives with dill if you wish, it's up to you.

Ingredients

Salmon Spread

- 70 Gr Smoked salmon
- 1 Unit(s) Egg
- 2 Tbsp Mayonnaise
- 1 Tbsp Chives
- 0.25 Unit(s) Baguette

- Salt and pepper
- Olive oil

Preparation

- Preparation time **20 mins**
- Preheat your **Oven** at **410 F°**

Realisation

Cut thin slices of baguette, sprinkle them with a little olive oil, salt and pepper, place them in the oven to obtain a nice color.

Bring a pan of water to the boil, gently dip an egg into it, at ébulliton count 10 mn (hard egg).

Break the egg and let it cool down, you can cut it in two, it will help to cool it down.

Chop finely the chives

In a food processor, place the slices of smoked salmon, the cold hard-boiled egg, the mayonnaise and the chives, add three turns of the pepper mill.

Blend until you have a nice homogeneous spread, make sure it is seasoned.

Bon appétit!