

## Paul's Starter

### Ingredients

150g pack Smoked Trout

100g pack Smoked Salmon

Slices of Bread toasted, crusts cut off

Tub Philadelphia Cream Cheese (or similar)

Jar Capers

Jar Horseradish Cream

### Method

Cut the slices of toast into squares, 2 to 3cm each

Slice the trout and salmon into similar sized pieces

Trout: Put a piece onto a piece of toast and top with tiny dab of horseradish sauce from the tip of a teaspoon. Repeat until you have sufficient or the trout runs out.

Salmon: Put a piece onto a piece of toast and top with a dab of cream cheese from the tip of a teaspoon. Use a teaspoon to add a couple of capers to the top. Repeat until you have sufficient, the salmon or toast runs out, or you're bored with the whole issue.

### Notes

If you can use up the bread afterwards, you could do a mix of white and brown. You could try fancier breads but be careful not to overpower the flavour of the fish.

You might choose one or two packets of those pre-packaged 'toast'/biscuit thingies.

Slicing the trout nicely might be difficult – you could mash a suitable quantity with a fork.