



WHIPPED FETA CROSTINI WITH SMOKED SALMON

https://www.mainland.co.nz/recipe/Whipped_Feta_Crostini.html



PREP TIME
5 MINS

COOKING TIME
10 MINS

SERVES
8-10

Whipped feta on crostini topped with smoky salmon is the perfect snack to get the festivities going. Prep them ahead of time – they're super simple to bring together at the last minute and a flavour combo that will have your guests coming back for more.

Ingredients

- 200 grams Mainland Feta
- 100 grams plain thick Greek yoghurt
- zest of 1 lemon
- juice of half a lemon
- a good pinch of flaky sea salt
- 2 tablespoons finely chopped chives
- small handful of dill, finely chopped

To serve

- 2 small baguettes (or 1 large)
- 200 grams cold smoked salmon slices
- 200 grams hot smoked salmon fillets
- dill or fennel sprigs for garnish

Method

1. Preheat your oven to 200°C. Slice the baguettes thinly, brush each piece with olive oil on both sides and lay on a baking tray. Bake for 3-4 minutes until lightly golden, flip over and repeat until lightly toasted on both sides. Set aside to cool.
2. In a food processor, blitz the Mainland Feta until smooth. Add the yoghurt, lemon zest and juice, and salt and blend again until smooth and creamy. Add the herbs and blitz until combined.
3. To serve: Spread each crostini with some of the whipped feta and top alternatively with the cold and hot smoked salmon. Garnish with the dill or fennel sprigs before serving.