



JERNEJ KITCHEN

SALMON SPREAD

Salmon Spread is creamy and delicious. It's made with cream cheese in about 15 minutes. Serve it for breakfast, brunch, and picnics.

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES

TO SERVE (OPTIONAL)

1 corn sourdough bread (400g/1 pound)

1 tsp olive oil, for toasting bread

SALMON SPREAD

450 g (1 pound) canned salmon

200 g (7 oz) cream cheese

50 g (1/4 cup) heavy cream

1 tsp olive oil

1 sprig fresh dill

½ tsp grated lemon zest

½ tsp lemon juice

BREAD

Preheat the oven to 200 °C / 390 °F. Line a baking sheet with parchment paper. Cut the bread into thin slices and place on the prepared baking sheet. Drizzle with olive oil and place in the oven on the middle rack. Toast the bread for 10 minutes at 200 °C / 390 °F.

SALMON SPREAD

Add the drained canned salmon to a food chopper or food processor. Add the cream cheese, heavy cream, olive oil, and dill. Season with pepper, then add the lemon zest and lemon juice. Mix into a smooth spread. Season to taste, if needed.

SERVE

Add the salmon spread to a bowl and serve with crunchy corn bread.

TOOLS AND EQUIPEMENT

Sponsored

large baking sheet

parchment paper

food chopper or food processor

bowl