



*Smoked Salmon Crostini with Pea Pesto is just one of those bites that you will never forget.*

*A plate filled with Smoked Salmon Crostini with Pea Pesto is reason enough for guests to hang around specific table at a cocktail party. It is drop-dead delicious.*

*The problem is: I say salmon, you say expensive! Right? Wrong! Yes, the Threestreams Cold Smoked Salmon*

*Ribbons are a little pricey, but I made just over 40 crostini with just 500 g.*

*My servings weren't too shabby either!*

*makes 40*

## **Ingredients**

2 sourdough Baguettes

2 x 250 ml cream cheese

1 batch Pea pesto

**500 g Threestreams Cold Smoked Salmon Ribbons**

fresh dill for serving

1 small bottle capers - drained

2 T cornflour

200 ml cooking oil for frying

## **Method**

Cut the baguettes in 5 mm slices. Toast the slices of bread on a griddle pan or in a toaster.

Spread each crostini with cream cheese. Top with a dollop of pea pesto. Arrange the salmon ribbon on top and finish off with fresh dill and deep-fried capers.

## **How to make the deep-friend capers.**

Drain the bottle of capers in a sieve. Shake all excess liquid off. Dust thoroughly with the

*three streams*

cornflour. Heat the cooking oil and deep-fry the capers until golden and crispy.