



## Smoked Salmon and Herb Mascarpone Crostini

Serves 6  
Prep time: 10 minutes  
Cook time: 5 minutes

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### *Ingredients*

1 Baguette  
1/2 Cup/115 grams Mascarpone cheese  
2-3 Slices of smoked salmon  
3 Tablespoons cooking cream  
Juice and zest of one lemon  
Small bunch fresh chopped dill  
1 Garlic clove, crushed  
Fresh ground black pepper  
2 Tablespoons olive oil

### *Method*

Cut the baguette into 1/2 inch slices. Discard the ends. In a large skillet set over medium to high heat, heat the olive oil for a minute. Place the bread in the pan and toast each side for about two minutes or until the bread is slightly charred and crispy. Remove from pan and arrange on a plate.

In a small bowl, add the mascarpone cheese, cream, lemon zest, 1/2 of the lemon juice, fresh dill and garlic. Mix really well until completely combined. Set aside.

Cut or tear the salmon into small pieces. Just big enough to top the bread with.

Spoon over the mascarpone filling on the bread, top with smoked salmon, a bit of dill, a squeeze of lemon juice and fresh ground black pepper. Serve immediately.

## *Julia's Cuisine*

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