

SALMON CANAPÉS

INGREDIENTS

MAKES 20 generous canapes

One 17.6-ounce package pumpernickel bread (we prefer Mestemacher Natural with whole rye kernels)

8 ounces crème fraiche

8 ounces smoked Atlantic salmon, sliced thin

1 lemon

2 tablespoons capers

Freshly ground black pepper

Cut the bread into triangles. Smear crème fraiche on each slice and pile high with the salmon.

Drizzle with the juice from the lemon and top with the capers. Capers will roll off and serve double duty as décor and garnish.

Sprinkle with the pepper.