

SMOKED SALMON ON GRILLED FLATBREAD

Makes: approx. 20 pieces

Prep Time: 20 min.

Ingredients

5 oz Cream cheese, whipped
1 Lemon or lime, zest & juice
2-3 tbsp Dill, finely chopped
Black pepper, cracked
1 small Fennel, shaved
5 Flatbread, round (approx. 7" diameter)
5 oz Smoked salmon, thinly sliced



Directions

1. Open a bottle of Vina Robles **Brut Sparkling Wine**, and pour yourself a glass!
2. In a small bowl, mix cream cheese, lemon zest, 1 tbsp of lemon juice, and dill. Season with black pepper and set aside.
3. Grill or toast flatbread on each side for about 1-2 minutes. Let cool and cut in quarters.
4. Spread the seasoned cream cheese mixture evenly on the grilled flatbread. Top with shaved fennel and salmon.
5. Enjoy with the rest of the Vina Robles **Brut Sparkling Wine!**

Hints

- Garnish with capers and/or thinly sliced red onions.

Matthias Gubler's "Winemaker's Choice of the Month" for December 2010:

Vina Robles **Brut Sparkling Wine**

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
an easy, but tasty, holiday appetizer. Delicious!