

# SMOKED SALMON SPREAD

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**Serves:** 8 people

**Prep Time:** 20 min.

## Ingredients

1/3 cup Crème fraîche  
1/3 cup Greek yogurt, plain  
2 tsp Horseradish  
1/2 lb Smoked salmon, thinly sliced  
2 tbsp Capers, chopped  
1 pack Pumpernickel, slightly toasted  
Sea salt  
Black pepper, cracked



## Directions

1. Open a bottle of Vina Robles **Brut Sparkling Wine**, and pour yourself a glass!
2. In a small bowl, mix the crème fraîche, yogurt, and the horseradish together until well blended and set aside.
3. Completely remove all skin from salmon. Place into a food processor and pulse a few seconds until salmon is reduced to pea size pieces.
4. Add salmon and capers to the yogurt mixture and fold well. Season with salt and pepper to taste.
5. With a biscuit cutter, cut circles out of pumpernickel. Fill salmon spread into pastry bag and place a dollop on each pumpernickel round or spread onto toast with a knife.
6. Garnish with a sprig of dill or chives and some paprika. Enjoy together with the rest of the Vina Robles **Brut Sparkling Wine**!

## Hints

- Substitute capers with dill or chives.
- Serve on pita chips, toasted baguette or cucumber slices.

Nick de Luca's "**Winemaker's Choice of the Month**" for December 2011:

**Vina Robles Brut Sparkling Wine**

Enjoy together with this festive and light appetizer!