

INGREDIENTS:

24 three-inch rounds cut from thin slices of a multi-grain loaf

olive oil

250g smoked salmon in fine strips

1 lemon

1 teaspoon crushed pink peppercorns

Freshly-ground black pepper

150ml double cream

Leaves from two to three sprigs of tarragon

TIME: 60 mins**SERVING:** 24 people

Rub both sides of the bread rounds with olive oil and toast lightly in a hot frying pan for a minute each side. Remove the zest of the lemon and squeeze out the juice, mixing it with the zest and the pink peppercorns. Whip half this mix into the cream until thickened and toss the salmon in the remainder in a large bowl. Just before serving top each crostini with some cream and some salmon and sprinkle with the tarragon leaves.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: