



Cheat's Salmon Cream Cheese Tarts

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4:

(4 big fish or 8 little fish!)

- 200g tinned salmon
- 100g cream cheese, softened
- 1 celery stalk, thinly chopped
- 2 handfuls of spinach

- Zest of 1 lemon
- Juice of half an orange
- 1 tbsp tarragon

- Some black pepper

- 250g puff pastry

Instructions

1. Mix the cream cheese with the lemon, orange, tarragon and pepper. Set aside.
 2. Wilt the spinach in a pan over a low heat, then add to the cream cheese with the celery.
 3. Roll out the pastry and cut into 4 large rectangles, or 8 smaller ones. Carefully cut into fish shapes!
 4. Spoon the cream cheese mixture onto each fish, retaining a border of pastry. Top with the tinned salmon, squeezing over extra orange juice if desired.
 5. Bake at 200 degrees C for 15-20 minutes until nicely puffed.
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