

Smoked Salmon Canapes

Elegant smoked salmon canapés with cream cheese on crispy bread. Perfect appetizer for parties and special occasions. Ready in 10 minutes!

10 min

PREP

10 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Smoked Salmon Canapes

Ingredients

- 5 oz salmon
- 3.5 oz heavy cream
- 1.5 oz cream cheese
- 10 slice bread
- 1 tsp horseradish
- 1 pinch dill
- 10 caper (caparis)

Instructions

- 1 Prepare the bread base**

Slice 10 baguette rounds about 1/4 inch thick. Toast in a toaster or under the broiler for 1-2 minutes until golden brown and crispy. Let cool completely on a wire rack, about 5 minutes.
- 2 Make the cream cheese mixture**

Combine 3.5 oz cream cheese and 1.5 oz whipped cream in a medium bowl. Mix with a fork or whisk until smooth and well combined, about 1 minute.
- 3 Stir 1 tsp horseradish sauce and 1 pinch salt into the cream cheese mixture until evenly distributed. Taste and add pepper as desired.**
- 4 Assemble the canapés**

Spread about 1 tablespoon of the cream cheese mixture onto each toasted bread round using a small spoon or offset spatula, creating an even layer that covers the surface.
- 5 Cut 5 oz smoked salmon into pieces that will fit nicely on each canapé. Gently fold or ruffle each piece and place one on top of the cream cheese on each bread round.**
- 6 Top each canapé with 1-2 capers and a small sprig of fresh dill. Arrange on a serving platter and serve immediately.**

Tips

Toast bread slices lightly and let them cool completely before assembling to prevent the cream cheese from melting and making the bread soggy.

Use a piping bag or small offset spatula to spread the cream cheese mixture evenly for professional-looking canapés.

Pat the smoked salmon dry with paper towels before placing on the canapés to remove excess moisture that could make the bread soggy.

Add a small squeeze of fresh lemon juice to brighten the flavors and cut through the richness of the salmon and cream cheese.

Prepare components separately and assemble just before serving for the crispiest texture and best food safety practices.

Use a sharp knife to cut clean edges on your bread rounds, ensuring each canapé looks uniform and professional.

Chill the assembled canapés for 15-20 minutes before serving to help the flavors meld and make them easier to handle.

Garnish with fresh dill sprigs or finely chopped chives just before serving for a pop of color and fresh herb flavor.