Blinis with Picandou cheese, smoked salmon, cucumber and lime

Informations

People : **4**

Ingredients

- 4 Picandou® cheeses
- 4 blinis
- 120 g smoked salmon fillet
- ½ cucumber
- 1 lime and zest
- 3 sprigs of dill
- Fine salt
- Pepper

Preparation steps

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1. Place the Picandou® cheeses in a bowl and whisk. Add a splash of lime juice with a little zest. Season with salt and freshly ground pepper and spread generously on the blinis.
2. Cut the smoked salmon fillet and cucumber into small, even-sized dice and place on top of the cheese and blinis.
3. Garnish with a few sprigs of dill and the remaining lime zest.
4. Serve cooled as an appetizer.

? **Tip:** You can replace the smoked salmon with another smoked or marinated fish.