TATUA
Specialised Dairy

Smoked Salmon Dip

Ingredients

250g (1 cup) Tatua Sour Cream
125g cream cheese
1 Tbsp finely grated lemon rind
2 Tbsp lemon juice
120g smoked salmon, roughly chopped
1/4 cup capers, drained
1/4 cup chopped fresh dill
1/2 cup fresh cucumber, diced small

Method

1. Place Tatua Sour Cream, cream cheese, lemon rind and lemon juice in a bowl. Mix until smooth.
2. Add smoked salmon, capers, dill and cucumber. Stir gently to combine.
3. Cover and refrigerate for 30 minutes to develop flavour.
4. Serve with vegetable sticks, crackers, crusty toasted bread, crostini.