Schmancy Salmon Dipper

(Serves 6 as a nibble)

Ingredients:

200g hot smoked salmon, fresh salmon,
or a mix of smoked and fresh salmon
3 tbsp plain yoghurt
2 tbsp olive oil
Tassie herbs for garnish
Serve with Tassie lavosh, asparagus, seasonal vegetable dippers and soft-boiled eggs

Method:

Preheat oven to 180c.
Mash the salmon with yoghurt and oil until it forms a rough paste. Add any Tassie herbs or lemon zest for additional flavour. Place paste into a ramekin dish and bake for 20 minutes.

Turn out the ramekin onto a large plate, garnish with further Tassie herbs.

Add to plate some pre-blanched asparagus, lavosh crackers, soft boiled eggs (peeled and halved), any other seasonal vegetable dippers.

Photo credit: www.foodandwine.com