



4

SERVES/MAKES



COOKING TIME:  
< 15 min



COOKING STYLE:  
Oven

## LANCEWOOD® BRUSCHETTA

### INGREDIENTS:

Smoked Salmon

**LANCEWOOD® Medium Fat Plain or Smoked Salmon Flavoured Cream Cheese**

Lemon Juice

Dill

Capers

**LANCEWOOD® Low Fat Smooth Cottage Cheese**

Cherry Tomatoes

Basil

Mushrooms

Garlic

**LANCEWOOD® Sour Cream**

Parmesan

Seasoning

### METHOD:

Place slices of French loaf on a baking sheet. Brush lightly with olive or canola oil. Rub with a little garlic to taste. Grill until golden on the one side. Turnover, brush with oil and grill until golden.

Serve with one of the following toppings:

Spread with **LANCEWOOD® Medium Fat Plain or Smoked Salmon Flavoured Cream Cheese**. Chop smoked salmon and mix with a little lemon juice, freshly chopped dill and salt and freshly ground black pepper to taste. Spoon on top of the cream cheese and top with capers.

Spread with **LANCEWOOD® Low Fat Smooth Cottage Cheese**. Mix together halved cherry tomatoes, shredded basil, a pinch of sugar, a touch of olive oil and salt and freshly ground black pepper to taste. Spoon on top of cottage cheese.

Fry chopped mixed mushrooms in a little butter with crushed garlic until golden. Mix with a bit of **LANCEWOOD® Sour Cream**. Season to taste with salt and freshly ground black pepper. Spoon onto bruschetta and top with grated Parmesan cheese mixed with grated lemon zest, chopped parsley and freshly ground black pepper

**PRODUCTS USED:**



Low Fat Smooth Cottage Cheese



Smoked Salmon Flavoured Cream Cheese



Sour Cream



Medium Fat Plain Cream Cheese

**ENJOY!**