

# Smoked Salmon on Pumpernickel Creamy Horseradish Sauce

Chef Edgar

**Serves 10**

## Ingredients:

10 slices black Pumpernickel bread

1 lb smoked salmon (or any smoked fish)

1 cup butter

½ cup horseradish

½ pint of heavy whipping cream

Fresh dill sprigs

## Preparation:

Whip the cream to a firm consistency and carefully mix it with the horseradish, use some more cream if needed to get a nice creamy consistency.

Spread the butter on the pumpernickel, cover with thin salmon slices and cut the bread into 4 rectangles. Spread a nice dollop of the creamy horseradish on top. Garnish with the dill.

Serve as Hors d'œuvre.