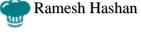


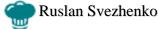
Dilmah Founder's Anniversary Reserve Breakfast tea paired with Smoked salmon canapé sandwich with sour cream, cottage cheese & rye bread





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- Sub Category Name Combo
- Recipe Source Name
 Afternoon tea for the 21st Century UAE

Ingredients

Smoked salmon canapé sandwich with sour cream, cottage cheese & rye bread

- 200g Toasted Rye Bread
- 20g Sour Cream
- 50g Cottage Cheese
- 100g Smoked Salmon

Methods and Directions

Smoked salmon canapé sandwich with sour cream, cottage cheese & rye bread

- Toast the rye bread until golden in colour. Place sour Cream and cottage cheese on top.
- Following smoked salmon.
- Serve Warm.

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