



Smoked Fish “Bruschetta” with Jalapeno and Apricot Salsa
By Chef Kerry Kilpin

2 hot cross buns

Slice the hot cross buns into 6 slices each and toast in the oven until lightly golden

Garnish

Coriander

Fresh salad (optional)

Smoked Fish Pâté

400g fresh Cape Bream

15ml smoking chips

100g cream cheese

10g chopped coriander

10g chopped chives

10g chopped parsley

1 x lemon

Salt and pepper

Season the fish with salt and pepper. Place in a smoker with 15ml smoking chips and cook for 10minutes or until the fish is cooked.

To make your own home smoker:

Place a pot on the stove at a medium heat, add 15ml smoking chips and light the chips with a match. Place the fish in a metal colander inside the pot and top with a lid. Allow the fish to smoke for 10minutes or until cooked. Remove the fish and allow to cool

Flake the fish and combine with cream cheese, herbs, lemon juice and season with salt and pepper.

Jalapeno and Apricot Salsa

50g dried apricots (the soft variety) finely chopped

½ red onion chopped

10ml chopped parsley

10ml balsamic syrup

Salt and pepper

40g chopped jalapeno chilies

To Assemble

Place the smoked fish pâté on the hot cross bun bruschetta, top with apricot salsa and garnish with coriander.

If you serving it as a starter, serve with a small side salad.