Snack

Chive and Smoked Salmon Tartlet Bites

Crisp little pastry cases are filled with a soft, creamy filling studded with smoked salmon and chives, then baked until golden and just set.



Low sugar

25 min	59	3.8 g	0.2 g
time	calories	carbs	sugars

Ingredients, 12 servings

- [ ] 350 g ready-made shortcrust pastry
- [ ] 1 egg, beaten
- [ ] 150 ml light crème fraiche
- [ ] 2 tbsp chives, chopped
- [ ] 75 g smoked salmon, roughly chopped
- [ ] freshly ground black pepper

Method

- [ ] **1** Heat the oven to 200ºC/gas 6.
- [ ] **2** Roll the ready-made shortcrust pastry out thinly, then stamp out about 36 rounds, each 5cm across, with a pastry cutter and press them into mini tartlet tins. Bake blind for 10 minutes.
- [ ] **3** Whisk the beaten egg with the light crème fraiche in a bowl, season generously with freshly ground black pepper, then fold in the chopped chives and the roughly chopped smoked salmon.
- [ ] **4** Divide a little of the filling between the pastry cases and bake for about 10 minutes, until golden and set.
- [ ] **5** Let the tartlets cool slightly, then serve.

Nutrition Facts

Per serving

Calories	**59**
Total fat	4.1 g
Saturated fat	1.7 g
Sodium	Not listed
Total carbs	3.8 g
Fiber	0.3 g
Total sugars	0.2 g
Protein	1.4 g

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