

# Smoked Salmon Tartar



Mix together:  
500g smoked salmon  
300g cottage cheese  
2 tbsp chopped capers  
2 tbsp finely chopped onions  
2 tbsp chives  
dash of lemon juice  
salt & pepper to taste

1 english cucumber

Mix the above ingredients except for the cucumber. Peel and cut the cucumber into slices and take out the centre a bit. Spoon in a dab of the tartar on top and serve right away. Simply delightful for summer parties!

\*\* make sure the cottage cheese is not too chunky

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