



Tartlets of Smoked Carpaccio and Watercress Cream by Sue Lawrence

INGREDIENTS (*Serves 5-6 as starter*)

20 mini oatcakes (or savoury shortcrust pastry tartlets)
50g watercress
2 tbsp of mayonnaise
4 tbsp of crème fraîche
2 tsp horseradish sauce
10 slices of smoked carpaccio

METHOD

- Place the tartlets on a serving plate.
- Place the watercress, mayonnaise, crème fraîche and horseradish in a food processor and whizz until smooth, scraping down a couple of times. Season to taste.
- Spoon some of this cream into the cases then twirl a half slice of carpaccio on each.
- Serve as canapés with drinks; or as a starter with a dressed watercress salad.



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