



Salmon and Cheese Pots

This is a quick version of a salmon and cheese 'souffle' with a crunchy topping, ideal for a light tea or a starter. here, it is served in individual ramekins, but you could make one larger dish, as long as the container was not too deep.

Serves : 4
Preparation Time : 5 minutes
Cooking Time : 5 minutes

Ingredients

1 small tin of pick salmon
2 oz / 50g cheddar cheese, grated
2 eggs, beaten with a little milk
1 slice of brown bread, crumbled into crumbs

Herbs & Spices

1 tsp Dill Leaf

Cooking Instructions

Drain the salmon and put in a bowl and mash with a fork. Mix in the beaten egg, the dill and 1 oz of the cheese. Divide the mixture between 4 ramekin dishes. Mix the remaining cheese with the breadcrumbs and cover the salmon with a layer.

Heat the grill, when hot place the ramekins under until the cheese melts. Can be eaten hot, but best served cold.