

Snow Peas with Herb Cheese

50 to 60 tender snow peas
½ pound Boursin Cheese

- Remove stem end from snow peas, string them, and blanch in a large pot of boiling water for 30 seconds. Plunge them immediately into cool water to stop the cooking.
- With a small sharp knife, slit open the straight seam of each snow pea and pipe softened cheese into each one using a small pastry tube.
- **Serve!**

Salmon

1 pound salmon, sliced very thinly
1 bunch of dill
1 French Baguette
¼ cup EVOO
¼ cup dill, finely chopped
¼ cup chervil, finely chopped
1 cup whole milk yogurt, strained
1 Tbsp prepared horse radish
Fennel sprigs
Salt and pepper

Herbed Toast:

- Preheat oven to 350 degrees
- Line baking sheets with parchment and arrange the bread slices in single layers
- In a medium bowl, mix the olive oil and chopped herbs, brush each slice with the oil mixture and toast in the oven for 5-10 minutes until crisp and golden – not brown.

Horseradish dressing:

- Mix yogurt with horseradish, salt & pepper to taste.

Combine:

- Place a dollop of dressing on each of the toast, add slice of salmon and garnish with a fennel sprig.