

SMOKED MACKEREL, APPLE & CREME FRAICHE MULTI-SEED ROLLS



INGREDIENTS

1 pack Paul Hollywood Ready To Bake Multi-Seed Rolls
3-4 tbsp crème fraiche
2 tsp horseradish sauce (or adjust to taste)
1 tsp chopped fresh chives

2 or 3 radishes, very thinly sliced
2 apples, washed, cored and sliced
1 large or 2 small smoked mackerel fillets
Black pepper
Extra chives and lemon wedges to garnish

METHOD

1. Preheat the oven and bake the multi-seed rolls according to the pack instructions.
2. Meanwhile mix the crème fraiche and horseradish sauce in a small bowl with the chives. Slice the radishes and apples and flake the mackerel into chunks.
3. Split the rolls and spread a spoonful of horseradish crème fraiche over each of the bases. Divide the apple and radishes between each one then add the mackerel. Top with a few chopped chives and a good grind of black pepper and the lemon wedges on the side to squeeze over.

Paul Hollywood