



## Artichoke, Smoked Salmon and Goat Cheese in Mini Puff Pastries

*(adapted from Great Chefs of the Caribbean Cookbook)*

*Makes 18 hors d'oeuvres*

*(You may have extra salmon mixture, so you may want to prepare another sheet of pastry for additional hors d'oeuvres)*

- 4 ounces smoked salmon
- Half of a 14 ounce can artichoke hearts, drained and chopped
- 3 ounces goat cheese
- ¼ cup heavy cream, plus more if needed
- 3 tablespoons chopped chives
- 2 sheets frozen puff pastry
- Chives for garnish

Let the puff pastry thaw until pliable but not completely thawed. Mix together the salmon, artichoke hearts, goat cheese, cream and chives. Set aside. With a cookie or biscuit cutter, cut out nine rounds per sheet of puff pastry. Bake at 400 degrees until brown. When cool, use your finger to carefully make indentations in each pastry. Fill the pastries with the salmon mixture. Garnish with chives.