

INGREDIENTS

puff pastry	1 tbs. or to taste capers
1 egg	juice from 1/2 of a lemon
1/2 box softened cream cheese	pinch of black pepper
1/2 cup or to taste smoked salmon	thin slices of red pepper
1 tbs. or to taste chopped red onion	

DIRECTIONS

- 1 Freeze the pastry for 10-15 minutes. Use a small circle cutter to cut out three for each appetizer.
- 2 Whisk the egg and baste one side of each pastry. Stack three of the pastries on top of each other. Place one of the stacks in the palm of your hand and flatten them together with the other palm. Repeat with remaining stacks of pastries.
- 3 Coat a cooking sheet with olive oil, and place the stacks of pastries on the sheet with the egg side up. Bake at 400° F for 3-8 minutes or until light brown.
- 4 Mix the cream cheese, salmon, red onion, capers and lemon juice together.
- 5 Gently depress a small indentation in the cooked pastries. Put a scoop of filling in the indentation, and stick a slice of pepper in the filling.