

# Mini Tree Canapes

## You will need:

Cream cheese softened  
Juice of 1 lemon  
Pepper to taste  
1/2 package Puff Pastry Sheets (1 sheet), thawed  
1 egg beaten  
Thinly sliced deli smoked ham or smoked salmon cut into small pieces  
3 tsps Salmon Roe (Optional)  
Thick slices semi hard cheese (provolone or gouda work well) cut into stars

## Directions:

Heat the oven to 400°F. Stir the cream cheese, lemon juice and black pepper in a small bowl.

Unfold the pastry sheet on a lightly floured surface. Using a round cutter, cut the pastry sheet into 2-inch circles. Place the pastry circles onto a baking sheet. Poke the pastry circles thoroughly with a fork. Brush with eggwash

Bake for 12 minutes or until the pastries are golden brown. Cool on the baking sheet for 10 minutes.

Slice cucumbers thinly lengthwise.

Spread about 1 tablespoon cream cheese mixture on each pastry. Top each with 1 thin layer smoked ham. Attach the cucumber slice on top with a toothpick weaving from largest to smallest. Top with the caviar, if desired.

Cut tiny stars with a small cookie cutter or knife and attach to the top of the tree.

