

# SeaChange Pâté Hot Tartlets

Makes 24 tartlets



## ingredients:

100g SeaChange Pâté (Smoked Salmon, Crab or Lobster)

1 package Siljans Crispy Shells (or homemade tartlet shells)

garnish (red pepper for Smoked Salmon Pâté, lemon zest for Crab Pâté, or fresh thyme leaves for Lobster Pâté)

## to prepare and serve:

Fill tartlet shells with SeaChange Pâté and bake at 350°F for about 12 minutes, till the pastry is golden. Top each tartlet with a tiny piece of garnish. Serve hot.

*find this and other recipes at [www.SeaChangeSavouries.ca](http://www.SeaChangeSavouries.ca)*

---