

Salmon Crème

1 can (6 oz./176 g) smoked salmon
1/2 tablespoon mildly grainy mustard
3 tablespoons plain yogurt (I used Greek yogurt)
3 teaspoons lemon juice
freshly ground black pepper
pinch of salt

Mix all the ingredients and pipe onto crackers (I used a food processor).
Can be made 1 day in advanced and piped onto crackers just before serving.