Smoked Mackerel Toasts with Horseradish-Dill Cream

Ingredients

for the cream:
1/2 cup sour cream
4 ounces (half a package) cream cheese, softened to room temperature
2 tablespoons jarred grated horseradish
1 shallot, very finely diced
3/4 cup finely diced fresh dill
salt and pepper to taste

1 crusty loaf of bread, such as a baguette, cut into 1/2 inch slices
1 pound smoked mackerel (this is about 6 filets)
additional dill sprigs to garnish

Directions

In the work bowl of your food processor, combine cream cheese and sour cream. Pulse to combine. Add the horseradish, chopped shallot and dill and blend well. Taste and reseason as necessary. I like to do this a few hours prior to assembling and refrigerate, so the flavors have a chance to meld.

On each piece of bread, spread a liberal amount of the cream mixture. Cut (or break; this might be easier to do with your hands) a 1/2 inch piece of the smoked mackerel and place onto each piece of bread. Garnish with a sprig of dill.