

# Smoked Fish Baguettes



# Utensils



Bowl



Spoon



Sharp knife



Plate



Knife



Grater



Baking Tray

# Ingredients



2 small part baked  
Baguettes



1-2 teaspoons  
fresh chives



1 large smoked  
haddock



1 Dessertspoon  
Margarine



2 tablespoons  
grated cheese



Pepper

## Method.



Turn on oven to 190C/  
375F/ Gas Mark 5.



Cut baguettes.



Chop chives.



Put chives and margarine in bowl.



Mix together.



Spread the mixture on to baguettes.



Cut fish.



Put cut fish on to the baguettes.



Add pepper.



Add cheese.



Put on to baking tray.



Put in oven for 7 minutes.



Serve with lettuce,  
tomatoes and  
cucumber.

Produced by Donna Dawson, Accessible Information Officer,  
Equally Well Team, NHS Grampian.  
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