Spring Herb Cream Cheese



Take a pack of soft cream cheese — one with added chives is nice.

In a small bowl mix the cheese with a couple of tablespoons of crème fraiche to loosen the consistency.

Mix in 2 tablespoons each of chopped dill and chopped parsley plus some coarsely ground black pepper.

This is ready to top crostini, or fill little vol-au-vent cases which you can buy ready prepared.

Garnish with sliced radish and cucumber plus a frond of dill.