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## Love Fish Crumpets

[Access French Recipe](#)

## INGREDIENTS

2 bags **Crumpets**, 2 x 6/bag (102-112)

1 tub **Cream Cheese**, 500 g (111-208)

1 pint **Strawberries** (114-125), washed and stems cut out

1 pint **Blueberries** (114-105)

1 bunch **Parsley** (114-226)

**Servings:** 12

**Prep Time:** 10 minutes

**Cook Time:** 2-5 minutes

## INSTRUCTIONS

1. Wash and cut out stems of Strawberries. Cut clean strawberries into heart-shaped slices, diamond pieces for the fins and random ones for the scales. Pat dry with a paper towel and set aside.
2. Wash blueberries, pat dry and set aside.
3. Thaw frozen crumpets to room temperature or warm them in a toaster oven for a few minutes until they're no longer frozen or cold. Allow to cool a bit before adding cream cheese to the top.
4. Once cooled, spread a thin or thick layer of cream cheese all over one side of the crumpets.
5. Arrange strawberry slices and pieces onto the crumpets.
6. Garnish with blueberries for the eye and parsley on the plate for decoration.

Canada's  
Food Guide

For guidelines and nutrition information, visit [food-guide.canada.ca/en/](http://food-guide.canada.ca/en/)

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