

## OAK ROASTED & SMOKED SALMON CANNELLONI

This recipe was kindly given to us by Iain Sampson, Head Chef at [The Bear Hotel, Crickhowell](#)

Serves 4



### Ingredients

400g flaked **Oak Roasted Salmon**  
200g thinly sliced **Smoked Salmon**  
1 shallot, finely chopped  
A few capers finely chopped  
Dill & chives finely chopped  
½ tbsp of creamed **Horseradish**  
200ml whipped double cream  
Squeeze of lemon  
Herbs and picked leaves to serve  
**Halen Mon Sea Salt** and pepper

Combine all the above except the **Smoked Salmon**, using as little or as much to suit your own taste, if serving to a few maybe go on the safe side with the horseradish!

Lay a piece of cling film and lay the sliced salmon to form a rectangle approx. 20x15 cm

Place ½ the mix down the centre and roll to form your cannelloni, twist the ends and tie.

Reserve in the fridge until needed. Repeat again.

To serve cut the ends from the cannelloni and then cut in half. Dress the leaves with a little oil and seasoning place in the centre of the plate and sit the cannelloni on top.