

SMOKED SALMON ROULADE RECIPE

This is a recipe from Malcolm Faulkner who made it at the Millennium Stadium for Six Nations Rugby Wales vs. France hospitality in 2014.



Ingredients

8 separated free range eggs

100g sour cream

125g grated parmesan

1 tsp Dijon Mustard

Halen Mon Sea Salt and pepper

For the Filling

*400g cream cheese, seasoning
and dill*

400g Smoked Salmon

Separate the eggs. Mix yolks with sour cream, parmesan, mustard and seasoning. Beat the egg whites until stiff and then fold into the mixture. Spread the combined mixture onto a large baking tray lined with parchment.

Bake in the oven at 180°C for 5 to 6 minutes or until the roulade is springy.

Once chilled, spread the cream cheese across the roulade and lay the **Smoked Salmon** across. Roll the roulade into a cylindrical shape and chill again until ready to serve.