

OAK ROASTED & SMOKED SALMON CANNELLONI

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

Serves 4

Ingredients

400g [Oak Roasted Salmon](#), flaked
200g [Smoked Salmon](#), thinly sliced
200ml whipped double cream
1 shallot, finely chopped
½ tbsp of Horseradish Cream
Squeeze of lemon juice and zest
A few [Capers](#), finely chopped
Dill & chives, finely chopped
[Halen Môn Sea Salt](#) and black pepper
Herbs and picked leaves, to serve



Combine all of the above ingredients, except the [Smoked Salmon](#), using as little or as much to suit your own taste. If serving to a large party, it might be sensible to use the [Horseradish Cream](#) with caution!

Lay a piece of cling film and lay the sliced [Smoked Salmon](#) to form a rectangle approx. 20 x 15 cm.

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

Reserve in the fridge until needed.

To serve cut the ends from the cannelloni and then cut into slices. Dress the leaves with a light vinaigrette and place them in the centre of the plate.

Gently sit the cannelloni on top and top with a small sprig of dill and a curl of lemon zest.

Enjoy!