

SMOKED SALMON ROULADE

*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

400g [Smoked Salmon](#)
400g cream cheese
8 separated free range eggs
125g grated parmesan
100g sour cream
A handful of chopped dill
1 tsp [Dijon Mustard](#)
[Halen Môn Sea Salt](#) and black pepper



Separate the eggs. Mix yolks with sour cream, parmesan, [Dijon Mustard](#) and [Halen Môn Sea Salt](#) and black pepper.

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.

Enjoy!