

# SMOKED SALMON ROULADES

by Ian MacDiarmid of Hell Razer

2015 Runner-up : Canapé Course

## Ingredients (serves 6+)

Philladelphia cream cheese

Horse radish sauce

Capers

Dill

Parsley

Smoked salmon

Flat Bread : Indian chapattis or  
Lebanese

Lemon Juice



Picture not available

## Method

Mix the cream cheese and horse radish sauce to taste, a little on the sharp and tangy side.

Spread thinly over the whole surface of the bread.

Evenly cover the bread with capers and a good dusting of finely cut Dill and parsley to your taste.

Cover the bread with the thinly sliced Smoked Salmon and a tiny drizzle of lemon juice.

Roll up the bread tightly and slice into your desired portion size (2-3 cm?).

Place, tightly packed, into a plastic container for serving later to keep the rolls tidy.

## Serve with a martini & a kiss!

Tips : Pre mix the Martini in 1.25ltr bottles or larger before your party and put on ice. Pour into a shaker with ice and shake before serving.