

SMOKED SALMON CANNELLONI



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SERVES: 4

INGREDIENTS

2 Packs Natur Smoked Salmon 100g • 1 Tub Heritage • Double Cream 200ml • 1 Jar Lumpfish Roe 50g • Salt to Taste • Freshly Ground Pepper to Taste • 1 Cucumber • 1 Bag Gourmet Lettuce Mix • 50g Cherry Tomatoes • 1 Shallot • 30g Chives • 20ml Olive Oil • 1 Lemon

METHOD

Place the cream in a circular recipient, season with salt and pepper and whisk with a wire whisk until fully whipped

- Keep in the fridge for later
- Trim the slices of salmon to make two rectangles per person (8) and chop the remaining smoked salmon
- Chop the chives and the shallot and add to the cream as well as the chopped salmon
- Add a few drops of lemon juice and mix well
- Finally, add the lumpfish roe, saving a little for the garnish
- Peel the cucumber and remove the lemon segments
- Keep for later
- Make some 'cannelloni' tubes rolling each rectangle of smoked salmon around a tablespoon of cream filling, tidying the little rolls with a small spatula to make them regular and nice and round
- Place some cucumber slices in the centre of the plate, using a peeler, but stop peeling/slicing before you reach the seeds
- Cover with a little of the lettuce mix and season with a sprinkling of olive oil and lemon juice
- Place the salmon rolls on top and garnish with the lemon segments, cherry tomatoes and the remaining lumpfish roe
- Serve well chilled, accompanied with toast or crackers