

Salmon and Spinach Roulade with Fleur de Sel

40–50 Min

Ingredients 4 Portions

= Kotányi Produkte

125 g	Spinach leaves, frozen
4	Eggs
50 g	Cheese, grated
1 tbsp.	Parmesan
100 g	Cream cheese with herbs
200 g	Smoked salmon
	A little fresh lemon juice
1 pinch	Ginger, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Ground

Preparation

1. Preheat the oven to 200 °C (356°F). Allow the spinach to thaw, then squeeze until all the liquid has come out.
2. Add the eggs to a bowl and whisk, then season with a little Kotányi Ginger, Kotányi Pepper and Kotányi Sea Salt. Mix the grated cheese with the spinach and eggs.
3. Spread the spinach and egg mixture onto a baking tray lined with baking parchment. Bake in the oven for 10 minutes. After around 5 minutes, sprinkle the Parmesan evenly over the mixture.
4. Remove the mixture from the oven, and spread with the cream cheese. Then arrange the salmon on the cream cheese and drizzle with lemon juice.
5. Roll it all up in plastic wrap and place in the fridge for at least 2 hours. Cut into slices and serve.