



Salmon and Spinach Roulade with Fleur de Sel

🕒 40–50 Min   

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.

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

