

ROULADE OF SMOKED SALMON WITH SESAME AND ROCKET



Menù Ingredients

400 g. Salmone scozzese affumicato preaffettato (Sliced Scottish Smoked Salmon) - 159
to taste Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
to taste Semi di sesamo – Sesame Seeds - R00

Ingredients

to taste Parsley
40 g. Rocket salad
60 g. Lamb's Lettuce
100 g. Cherry Tomato
180 g. Cream Cheese

Chef: Diego Ponzoni

Method

Serve 6

Spread the cream cheese on the salmon slices, then add sesame seeds. Then place the rocket leaves on top, roll the salmon in order to obtain tight roll. Sprinkle the sesame seeds on top of it. At this point create a bed of lettuce on a plate and place the salmon rolls with the diced cherry tomatoes. Complete with a drizzle of extra virgin olive oil and a sprinkling of chopped parsley.

Gluten Free Method

Use a gluten free cream cheese