

Salmon Roll

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour 30 minutes

Making the Rolls

To make the salmon rolls, finely dice the red onion. Finley chop the fresh dill and capers together. Mix the capers, dill, cream cheese and red onion together; set aside.

Set the smoked salmon beside your cutting board, along with the tortillas. Spread about 3 to 4 tablespoons of the cream cheese mixture over the tortilla, leaving the top part empty. Then place 4 or 5 pieces of smoked salmon onto the cream cheese. Tightly roll up the tortilla.

Once all of the tortillas have been rolled, wrap each one tightly in plastic wrap. Place the rolls into the freezer for approximately 1 hour or until firm. This just makes them a bit easier to slice.

Step 1: Making the Rolls

- 3 tbsp red onion
- 2 tbsp capers (approx.)
- 1 small bunch fresh dill
- 250 g spreadable cream cheese
- 3 large flour tortillas
- 15 slices smoked salmon

Cutting the Rolls

Once the salmon rolls are firm, unwrap and slice on the diagonal. Arrange on a platter and they are now ready to serve.

Step 2: Cutting the Rolls