

Smoked Salmon Roulade



Various types of salty roulades are always gladly seen on the table. They are convenient for every occasion.

INGREDIENTS FOR BISCUIT :

3 eggs

120 g of flour

130 g of sour cream

5 g of salt

1 baking powder

55 g of spinach (frozen)

INGREDIENTS FOR FILLING :

1 red bell pepper (cut in tiny cubes)

200 g of smoked salmon

1 – 2 g of salt

30 g of sour cream

300 g of fresh cheese

PREPARATION :

1 . heat the oven at 180 degrees ...

2 . mix the eggs and salt well (it will last a little bit longer)

3 . drain spinach well with hands...

4 . add all other ingredients for the biscuit to the mixed eggs ...

5 . mix shortly one more time ...

6 . put parchment paper into a large baking tray (x) ...

7 . pour the biscuit into the baking tray and smooth it evenly...

8 . bake in the preheated oven for ca. 13-15 minutes...

9 . Turn the biscuit on a clean, moist rag, and roll it together with the rag to make a roulade...

WHILE THE BISCUIT IS COOLING, THE FILLING CAN BE PREPARED ...

10 . mix salt, sour cream, and fresh cheese, and add bell-peppers and mix everything together...

11 . distribute the filling evenly on the cooled biscuit, but the end of the edge the roulade is being rolled to has to stay ca one and a half centimetres empty, so that the filling does not pour out ...

12 . line the smoked salmon on the filling and roll again from the same edge you rolled together with the kitchen rag...

13 . roll the roulade in transparent foil and leave it in the fridge overnight.....

NOTES AND ADVICE:

The rag you are using must not have a smell of a softener, as the roulade could absorb its smell and taste.

Instead of smoked salmon, you can use anchovies or different

types of salami.

Eggs should be mixed somewhat longer to become creamy .



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