

## Recipe of the Week

### SMOKED SALMON ROULADE – Past Mistress Pattenmaker Eileen Eskenzie



#### EQUIPMENT:-

Swiss Roll tin - 23x33cm/9x13" lined with greased parchment paper.  
Oven Temperature:- 200C/180C Fan/400F/Gas Reg 6.

#### INGREDIENTS:-

225g/8oz Frozen Spinach, defrosted, drained dry, very finely chopped.  
25g/1oz butter  
25g/1oz plain flour  
200ml/7fl.oz milk (warm)  
25g/1oz Parmesan cheese  
5 large eggs, separated.  
1 garlic clove, crushed  
Flavourings:- salt, pepper, scraping nutmeg

#### FILLING:-

(225g/8oz Cream Cheese or Ricotta  
1 TBS Heinz Salad Cream  
4 Spring onions, finely sliced  
2 TBS Chives, finely snipped.  
1 Garlic clove, crushed  
50g/2oz Sun dried tomatoes in olive oil, finely chopped (Optional but tasty & colourful)  
3-4 leaves of Lettuce, shredded.  
225g/8oz packet of Smoked Salmon

#### METHOD:-

- 1) Make Roux:- In a saucepan melt the butter and blend in flour. Gradually add the warmed milk a little at a time to obtain a smooth, lump-free thick sauce. Stir in the spinach, yolks, garlic and flavourings. Set aside.
- 2) Whisk egg whites with a pinch of salt till peak stage is reached. With care, fold the whites into the yolks, a spoonful at a time, very gently ensuring no loss of volume.
- 3) Pour mixture into lined baking tin, smooth surface with the back of spoon. Put in oven.
- 4) Bake for 17-20 minutes until risen, firm and golden in colour.
- 5) Prepare another sheet of buttered parchment paper, slightly larger than the baking tin.
- 6) Flip out the baked Roulade onto this paper. Cool for 5 minutes and then roll up from the long end of the Roulade. Leave to cool.

**TO ASSEMBLE:-**

- 1) Unroll the Roulade - remove paper. Blend together the cream cheese(Ricotta), salad cream, onions, chives, garlic and sun-dried tomatoes. Spread entire surface of Roulade evenly with the Cream cheese mixture.
- 2) Scatter the shredded lettuce and press gently into the cream cheese.
- 3) Cover this with slices of Smoked Salmon and roll up from long end like a Swiss Roll.
- 4) SERVE:- Slice Roulade, decorate with Cress and Parsley accompanied with REMOULADE SAUCE.

TO SERVE A ROULADE - HOT:- Place Roulade back into heated oven for 5 minutes.

NB. There are multiple fillings for this Roulade:- Smoked Cod/Haddock in a savoury sauce; puréed Butternut squash with roasted hazelnuts, etc. etc.

Enjoy!