

Cucumber, Smoked Salmon and Cream Cheese Roulades

Ingredients:

1 cucumber

6 ounces smoked salmon (Lox)

4 tablespoons cream cheese

1 dill stalk, finely chopped

Freshly cracked black pepper to taste

Directions:

Run a potato peeler length way along the cucumber and discard the first slice. Then keep running the peeler along the cucumber until you have used it all and end up with about 10 slices, then cut each slice in half. (don't worry if they are not perfect, once they are rolled up you can hide any holes or tears)

Lay the cucumber slices onto kitchen paper and dab the top with kitchen paper also. This will remove an excess moisture.

Add the cream cheese, dill and pepper to a bowl and mix well.

Discard the kitchen paper and lay the cucumber slices flat on a work surface. On top of each cucumber slice lay a slice of smoked salmon.

Spoon the cream cheese mixture onto each strip using a small teaspoon. Then roll the cucumber and salmon around the cream cheese. Secure each roll with a cocktail stick.

Yield:

20 smoked salmon and cream cheese roulades.