Salmon swirls

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	25 Mins
Portions	16
Appliance	Combair-Steam SE from 2015

Preparation

1 roll of puff pastry

100 g cream cheese, e.g. Philadelphia

½ lemon, unwaxed, zest

1 pinch of chilli powder

200 g salmon, smoked, sliced

1 bunch of dill

Mix the cream cheese, lemon zest and chilli powder together. Remove the dill fronds from their stems.

Spread the cream cheese mixture over the sheet of puff pastry, leaving a 2 cm border free down the length of the dough. Lay the sliced salmon on top and sprinkle over the dill. Brush the uncovered edge of the dough with a little water, roll up the dough from the other long side and press down the edge of the dough to seal it. Cut the roll into 2 cm thick slices.

Place the salmon swirls on a lined baking tray and put it into the cold cooking space. Bake.

Professional baking puff pastry 200 °C for 25 Mins

Accessories

Baking tray

Additional information

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