

Recipe – Smoked Salmon & Goats Cheese Roulades with lemon and chives

SMOKED SALMON & GOATS CHEESE ROULADES WITH LEMON & CHIVES

This combination of smoked salmon and goats cheese gives a delicious slant on a traditional dinner party starter or a summer salad.

Goats Milk products are completely versatile and interchangeable with cows milk products enabling those with an allergy or intolerance to cows milk products to continue to enjoy their favourite recipes.

What you need (Serves 6)

6 slices of smoked salmon

1 tub of Delamere Dairy spreadable goats cheese

2 teaspoons chopped chives

Finley grated rind of 1 lemon

Mixed salad leaves dressed with a few drops of olive oil

Crusty bread

6 spoons of Delamere Dairy plain goats yogurt

2 teaspoon chopped fresh dill

Method

1. Simply roll out a piece of cling film a few centimetres larger than the smoked salmon. Place the fish on top.
2. Mix the cheese, chives and lemon together and spread over the salmon.
3. Roll tightly using the cling film and twist both ends to make a tight roulade. Chill for a couple of hours.
4. Mix the yoghurt and chopped dill together
5. To cut the roulade, keep the cling film on and cut through the salmon about 2cm thick. Unravel the cling film once the roulade is on the plate as this helps it to keep circular and not squashed. Serve with mixed salad leaves and dill dressing, toasted crusty bread and a spoonful of dill yoghurt.

NB. Delamere Dairy spreadable goats' cheese is available in Waitrose stores across the UK. Delamere Dairy plain goats' yogurt is available in Asda and Morrisons supermarkets and from independent health food shops.

For more information please visit www.delameredairy.co.uk, call Emma Kirkham on 01565 632422 or email emma@delameredairy.co.uk