

Smoked Salmon Rolls

The Essential Appetizers Cookbook (1999)
Whitecap Books

Yield: 36 rolls

6 eggs
3 teaspoons cornflour
salt (to taste)
pepper (to taste)
4 ounces cream cheese, softened
2 tablespoons pickled ginger, chopped
2 tablespoons fresh chives, chopped
6 1/2 ounces sliced smoked salmon, chopped
sprig fresh parsley (for garnish)

Preparation Time: 30 minutes**Cook Time: 5 minutes**

In a bowl, beat one egg with one teaspoon of water and one-half teaspoon of cornflour. Season.

Heat a frying pan and brush it lightly with oil. Add the egg and cook over medium heat, drawing the outside edges of the mixture into the center with a spatula, until the mixture is lightly set. Cool in the pan for 2 minutes, then carefully slide out onto a clean, flat surface with the uncooked side upwards. Set aside to cool. Repeat with the remaining eggs, beaten with water and cornflour to make five more omelettes.

Place each omelette on a sheet of baking paper on a flat surface. Divide the cream cheese among the omelettes, spreading over each. Sprinkle with pickled ginger, chives and salmon. Season with black pepper. Roll each gently but firmly, using the paper to help pull the roll towards you.

Chill, wrapped in plastic wrap for at least three hours.

Using a sharp knife, cut the rolls into 1/2-inch slices, discarding the uneven ends.

Garnish with parsley sprigs.

Serve at room temperature.

Per Serving (excluding unknown items): 842 Calories; 69g Fat (75.0% calories from fat); 46g Protein; 6g Carbohydrate; trace Dietary Fiber; 1396mg Cholesterol; 755mg Sodium. Exchanges: 6 Lean Meat; 0 Vegetable; 9 1/2 Fat.

