



Cucumber and salmon trout rolls with lemon crema

Noble finger food for guests – the crema with lemon adds a fine, tangy crown to this popular combination.

Zutaten

4 Portionen

1 Cucumber
Chives, fresh
200 g Cream cheese
Byodo sea salt, fine
Pepper
200 g Salmon trout, smoked
Byodo Crema with lemon

Zubereitung

Rinse the cucumber in hot water and cut off the ends. Cut lengthwise into thin slices using a slicer. Cut the chives into fine rolls.

Now pat the cucumber slices dry and spread with cream cheese. Sprinkle with chives and season with salt and pepper to taste. Cut the salmon trout into strips and place on top of the cream cheese. Roll up the cucumber slices and secure with a toothpick if necessary.

Arrange the cucumber and salmon trout rolls on a plate and drizzle with lemon crema.