

Cucumber and salmon trout rolls with lemon balsam

Noble finger food for guests – the Lemon Balsam adds a fine, tangy crown to this popular combination.

Zutaten
4 Portionen

200 g Salmon trout, smoked
1 Cucumber
200 g Cream cheese
Chives, fresh
Byodo sea salt, fine
g Pepper
20 ml Byodo Lemon Balsam
100 g Crème fraîche

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 finished cucumber and salmon trout rolls on a plate. Mix 100 g crème fraîche with 1-2 tablespoons Byodo Lemon Balsam and drizzle over the finished rolls on the plate.