

Smoked Salmon Platter

Serves 1 | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

Swick

Chef's Notes

Serve the smoked salmon platter with crackers, a sliced baguette or mini bagels.

Making the Smoked Salmon Rolls

To make the salmon rolls, finely dice the red onion and set aside. Finley chop the fresh dill and capers together. Mix the capers, dill, cream cheese and about 3 tablespoons of the red onion; set aside.

Set the smoked salmon beside your cutting board, along with the tortillas. Spread about 3 to 4 tablespoons of the cream cheese mixture over the tortilla, leaving the top part empty. Then place 4 or 5 pieces of smoked salmon onto the cream cheese. Tightly roll up the tortilla.

Once all of the tortillas have been rolled, wrap each one tightly in plastic wrap. Place the rolls into the freezer for approximately 1 hour or until firm. This just makes them a bit easier to slice.

Step 1: Making the Smoked Salmon Rolls

- 1 small red onion
- 2 tbsp capers (approx.)
- 1 small bunch fresh dill
- 250 g spreadable cream cheese
- 3 large flour tortillas
- one side thinly-sliced smoked salmon

Preparing the Platter

To set up the platter, first fold and fan the salmon, making sure to hide and fold the brown portion underneath. Build a second layer over top.

Once the salmon rolls are firm, unwrap and slice on the diagonal. Arrange on the platter in a flower-like fashion. Garnish with the dill and lemon wedges. Serve with diced onions, sour cream and capers.

Step 2: Preparing the Platter

- smoked salmon
- salmon rolls (from above)
- fresh dill (for garnish)
- lemon wedges
- 3/4 cup red onion
- 3/4 cup sour cream
- 3/4 cup capers