

SMOKED SALMON & ENDIVES ROLL

Serves one person

7 oz smoked salmon

1 endive

1/2 onion, sliced

2 tbsp caper dressing

2 tbsp capers

Sea salt & pepper to taste

Cut the bottom of the endive and unwrap it. Wrap a slice of salmon around the base of the endive and replace one layer of the endive on top of the salmon. Repeat until there are no more endive layers left. Cut the endive and salmon roll into three rolls. Set on a plate and dress with onions, capers and caper dressing.

Ready to serve!



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