

Salmon Board with cream cheese & dill



aroma
KITCHEN

INGREDIENTS

- 2 x 200g tubs Emborg cream cheese
- Zest 1 lemon
- 1 tbsp chopped fresh dill
- 1 packet frozen smoked salmon slices, defrosted
- 1 ciabatta, thinly sliced and toasted
- To decorate- lemon zest, dill and micro greens



METHOD

- 1 Blitz together the cream cheese, 1 tsp lemon zest and 1 tbsp chopped fresh dill.
- 2 Using a small palette knife, decoratively place mounds of the mixture on the board.
- 3 Roll up the salmon into knots and place on top.
- 4 Decorate all over with dill sprigs, extra lemon zest and micro greens.
- 5 Serve chilled with the toasted ciabatta toast on the side.