



PARADISE BEACH PURVEYORS

SMOKED SALMON & DILL DIP



Smoked Salmon & Dill Bites

Ingredients

1 tub Paradise Beach Purveyors Smoked Salmon & Dill Dip
250g pack of sliced smoked salmon
1 bunch of English spinach
1 pack of sliced pumpernickel
Dill tips for garnish

Method

Spread a layer of cling film on a clean surface such as a chopping board.
Wash and trim the spinach and place in a heatproof bowl of boiling water to wilt for a minute. Remove and drain.

Lay smoked salmon slices across the cling film in a line to form a base, approximately 20cm long. Next cover the salmon with the wilted baby spinach, and spread with a 2cm layer of Smoked Salmon and Dill Dip.

Now roll the salmon away from you, pulling back the cling film as you go to form a long sausage shaped roll. Wrap the cling film back over the roll and place in the freezer to harden for 30 minutes

Cut the pumpernickel into 10 rounds. Remove the salmon roll from the freezer and slice crosswise into 10 pieces. Place the pieces onto the pumpernickel rounds and garnish with dill tips to serve.

Makes 10 substantial canapés.

Stunningly aromatic fresh dill and a hint of capers marry simply and beautifully with premium Tasmanian hot smoked salmon, cream cheese and sour cream to create a modern classic. The deliciously irresistible must have Champion Dip for entertaining in style. Gluten Free.



Champion Dip
Sydney Royal
Cheese & Dairy
Show 2010



Gold Medal
Sydney Royal
Cheese & Dairy
Show 2010



Silver Medal
Sydney Royal
Cheese & Dairy
Show 2009



Silver Medal
Sydney Royal
Cheese & Dairy
Show 2009

Product	Pack Size	APN
Smoked Salmon & Dill Dip	230g	9333430000267
Also available in 2kg		for more information see www.paradisebeach.ws