

Smoked Salmon & Crab Roulade

This was the starter for the OXO Centenary Gala Dinner, created by Richard Phillips, prepared and served by St Ronan's catering team from Holroyd Howe

Ingredients

- 110g smoked salmon
- 450g double cream
- Juice of half a lemon
- Cayenne pepper
- Salt to taste
- 50g smoked salmon cut into julienne (very thin strips)
- 50g picked white crab meat
- 200g of long slice Weald Smokery Smoked Salmon
- 10g chopped dill
- 50g creamed horseradish whipped with 25g double cream to ribbon stage
- 1tsp caviar
- Mixed salad leaves and toasted brioche to serve

Serves 4

Method

1. Puree the 110g of smoked salmon in a food processor with 50g of the cream and refrigerate for 30 minutes.
2. Place the puree in a large round bottomed bowl and fold in the rest of the cream a little at a time.
3. Add a generous pinch of cayenne and the lemon juice.
4. Fold in the 50g julienne of smoked salmon, crab and chopped dill.
5. Test for seasoning, place in a piping bag and refrigerate.
6. Place an 18" piece of cling film on a work surface and lay a slice of smoked salmon on top.
7. Pipe the mousse down the centre of the slice and roll into a roulade (cylinder), tighten each end like a christmas cracker and refrigerate for at least 1 hour.
8. To serve, slice the roulade, place a quenelle of the horseradish cream on top, then a little caviar and serve with some salad leaves and a slice of toasted brioche.

Kindly supplied by Richard Phillips

