



Amanda
— since 1916 —



Ingredients • 10 persons

Sausage mix

300 g fine dice red onion
20 g butter
700 g salmon roulade
3 g dried sage

Sausage roll

800 g sausage mix
800 g puff pastry
20 g egg
2 g salt

Lemon and poppy seed top

1.6 kg sausage roll
50 g egg
2 g salt
25 g lemon zest
15 g poppy seeds

Salmon and herb sausage rolls with lemon and poppy seeds

Steps to prepare

Preparation time: 35 minutes • **Cook time:** 16-20 minutes

Sausage Mix: In a pan sauté the onions with the butter and herbs until lightly coloured and cooked. In a food processor blend the salmon to a coarse paste. Transfer to a bowl and fold through the onion mix and place into a piping bag.

Sausage Roll: Roll out the pastry to around 1 cm thick and about 30 x 20 cm, then cut into 10 cm wide strips. Pipe the mix to one side of the strip, then brush the remaining gap with egg wash. Fold over to form a cannelloni shape but press the edges to form a lip. Crimp using a fork and then egg wash and place into the chiller to set. See below for the baking.

Lemon and Poppy Seed Top: In a bowl beat the egg with the salt and allow to sit for 5 mins. Once the sausage roll is completely chilled, evenly brush with the egg mix. Now sprinkle over the poppy seeds and the zest. Preheat the oven to 180°C (350°F) and bake the rolls for 14-16 minutes, or until they are puffed and golden brown.

Serving: Place each sausage roll on a piece of fish and chips paper, showcasing the golden puffed pastry and poppy seed topping. Serve tartare sauce in a small bowl on the side for dipping. Grate fresh lemon zest over the sausage rolls. Optionally, garnish with fresh herbs for added colour.

Recipes by
Steve Walpole



555amanda.co.uk



555 Amanda

Sales department

Lars Fey
Export Director
Mobile +45 93 84 70 50
lars.fey@insula.dk



Amanda
— since 1916 —