

Salmon and Cream Cheese Omelette Roulade

Servings: 6

Prep Time: 10min

Cook Time: 30min



Ingredients

- 12 eggs
- pinch smoked paprika
- 45ml milk
- 230g cream cheese, at room temperature
- 125ml Peppadew® Mild Piquanté Peppers, chopped
- 2 handfuls baby spinach or watercress + extra
- 100g smoked salmon ribbons + extra
- sweet chilli sauce, to serve

Directions

1. Preheat oven to 180°C. Line a 27cm x 37cm baking dish with baking paper. Whisk together the eggs, paprika and milk. Season. Pour into the prepared dish and bake for about 15 minutes until set. Remove the omelette with the baking paper and leave to cool completely.
2. Flip the omelette over onto a large piece of plastic wrap and spread the cream cheese over. Top with the peppadews, spinach or watercress and salmon.
3. Roll the omelette up tightly, using the plastic wrap as a guide, peeling it off as you roll. Roll the roulade in plastic wrap and refrigerate for 30 minutes. Remove plastic wrap and cut into pinwheels. Garnish with extra spinach or watercress and smoked salmon. Serve with sweet chilli sauce.