



Smoked Salmon and spinach spirals

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Makes: 42 people

Ready in: 60 minutes

Ingredients

¼ cup light sour cream
¼ cup light cream cheese
4 tsp honey Dijon mustard
¼ cup packed chopped watercress leaves
1 tsp cream
6 8" flour tortillas
2 cups packed spinach leaves
300 grams smoked salmon lox

Instructions

1. In small bowl, using an electric mixer, beat sour cream, cream cheese and mustard until smooth. Stir in watercress and lemon juice.
2. Divide mixture among the 6 tortillas; spread to the outside edge. Cover cheese surface with spinach leaves. Leaving 1" border on one side of each tortilla.
3. Arrange salmon on top of spinach. Roll tortillas up tightly (starting at side opposite 1" border) pressing firm to seal. Wrap in plastic wrap and refrigerate for 2 hours or up to 1 day. Unwrap; trim ends of rolls. Cut each roll into 1" thick slices. Great hit at any party!!!!