

SWEET CITRUS POTATO AND SMOKED SALMON ROLL



Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- 2 oranges (zest and juice)

- 3 tbs cumin and salt
- 250g mashed potato
- 200ml fresh cream
- 4 eggs (separated)
- 150g smoked salmon
- half an onion (chopped)
- 2 cloves garlic (chopped)
- 1 thumb ginger (chopped)
- thinly sliced potato for the wrap

INSTRUCTIONS

Heat up a saucepan to a moderate heat.

Add the cumin, onions, ginger, garlic and orange zest.

Steam for 5 minutes.

Then add the orange juice and cream.

Cook for 10 minutes.

Blitz the orange mixture until smooth, and fold through the potato purée*.

Mix the egg yolks with the orange potato mixture.

Meanwhile, whisk the egg whites to stiff peaks, adding salt gradually to stabilise the egg mixture.

Fold stiff egg whites through the potato orange mixture.

Layer on silicon paper and bake at 200°C for 20 minutes.

Leave to cool down to room temperature.

Layer the smoked salmon over the potato sheet and roll tightly together.

* *Potato purée: French term for mashed potato.*

#SPUDtacularSalmonSurprise #PotatoesSA #ProudlyPotatoes