



Flame-cured salmon on organic spelt rolls

Ingredients for 10 rolls:

10	fully-baked organic wholemeal spelt rolls, item no. 183
10 pcs.	flame-cured salmon
120 g	lamb's lettuce
350 g	sour cream
2	lemons
250 g	yoghurt dressing
	salt, pepper

Defrost the organic spelt rolls for 30 minutes and heat at 180 °C for 3–5 minutes. Tear the flamed salmon into pieces. Wash and clean the lamb's lettuce.

Season the sour cream with salt, pepper and lemon juice. Cut open the bread rolls and spread both halves generously with sour cream.

Garnish the bottom half of the roll with lamb's lettuce and flame-cured salmon, drizzle with yoghurt dressing and place the lid on top.



Tip
Add a little coarse salt and freshly ground pepper to give the flame-cured salmon rolls a special touch.