

Smoked Salmon Roll-ups

A KitchenInspirations Original Recipe

Makes 8 roll-ups

Ingredients:

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- Olive oil
- few handfuls of baby spinach
- 1/2 sweet onion, like vidalia
- 2 L eggs
- 15 mL Greek Yogurt
- 1 package crescent rolls ~235 g (I used this one)
- 150 g goats cheese, room temperature, loosened with a bit of milk
- 140 g smoked salmon
- 5 g butter
- 5 g flour
- 125 mL milk
- pinch of dill
- 15 mL Dijon Mustard
- splash of white vinegar



Directions:

- Pre-heat the oven to 375°F.
- Caramelize the onions in a splash of olive oil. Add the spinach and wilt. Remove from hot pan to cool.
- Combine eggs and yogurt and mix well. Add another splash of olive oil to the pan and heat, add the eggs and scramble until softly set. Remove from pan to cool.
- Open the crescent roll package according to directions (this was a bit of a challenge for me) and roll out flat. Ignoring the angled pre-cut lines, cut into 8 even strips.
- Spread equal amounts of goats cheese on each strip, top with smoked salmon, then the spinach and onion mixture and finally the eggs. Roll-up the strip.
- Spray 8-muffin cups with non-stick spray and place one roll into each cup. Repeat until all six cups are filled. Bake for 15-20 minutes or until golden and pastry is baked through.
- Meanwhile, melt the butter in a small saucepan, whisk in the flour and slowly pour in the milk whilst whisking to create a smooth sauce. Whisk in the dill and the Dijon and a splash of white vinegar and cook the sauce until thick and creamy.
- Serve the baked roll-up on a warm plate drizzled with the Dijon-Dill Béchamel sauce.