

**SMOKED SALMON ROULADE
OREGON HAZELNUTS AND RICOTTA CHEESE**



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SERVES: 6

INGREDIENTS

8 Slices of smoked salmon
1.5 oz blanched hazelnuts
Fresh chives, chopped
8 oz Ricotta cheese
1 lemon
Salt
Ground white pepper

METHOD

1. Peel the lemon, then cut it into quarters and remove the segments using a knife.
2. Slice the lemon "supremes" (segments) and place them in a bowl with the ricotta, chopped hazelnuts (keep some to decorate the roulade), chopped chives, a pinch of salt, and pepper. Mix well to obtain smooth cream.
3. Place plastic wrap on your work surface. Place the first 4 slices of salmon on top, then add the other 4 slices, overlapping them. You'll want to form a rectangle of smoked salmon.
4. Spread the ricotta cream over the salmon, taking care to leave a border of about ¼ inch.
5. Roll the salmon, starting with the unfilled edge, making sure to tighten the roll slightly as you go. Once the roll is ready, wrap the log in plastic wrap and let it

rest in the refrigerator for at least two hours.

6. Remove the film and cut both ends with a sharp knife. Place the roll on a serving platter and sprinkle with chives and chopped hazelnuts.