

Salmon Rolade with Dill Sauce – Raimund Stieger, Euro Bistro

Salmon Rolade

1 Tablespoon mayonnaise
1 egg
3 slices white bread, crust removed and
diced into small pieces
1 Tablespoon chopped parsley
Pinch Old Bay
Pinch salt
Juice of half a lemon
½ teaspoon mustard
Dash Worcestershire sauce

8 oz crabmeat
1 whole salmon filet, skin removed and
butterflied

Mix first 10 ingredients together.

Once blended, add the crabmeat.

Lay out salmon. Spread stuffing in the
center and roll it up.

Place on a plate and cover with plastic
film. Put it in the freezer for 15 minutes.

Slice into ¾ inch pieces and place onto an
oiled baking tray.

Season with salt and bake at 475 for 10-12
minutes, until done.

Dill Sauce

2 cups heavy cream
½ cup white wine
2 Tablespoons fresh lemon juice
2 Tablespoons chopped dill
Pinch of salt
1 Tablespoon butter

Put heavy cream into a small pan. Bring
to a boil.

Add wine, lemon juice, chopped dill, salt,
and butter.

Allow to simmer, then remove from heat
and mix well.

Top rolade with the sauce, or serve on the
side.