

# Smoked Salmon with Soured Cream Vol-au-Vents

4  
ingred.

10  
serves

15  
min

**TOTAL TIME:** 15 minutes  
**SERVES:** 10

Perfect for nibbles or as a starter, try this recipe for smoked salmon with soured cream vol-au-vents – great garnished with capers.



10 Jus-Rol™  
Vol-au-Vent



Smoked salmon  
shredded or cut  
into small pieces



1tsp soured cream  
chilled, per case



1 lime

- 1** Buy the smoked salmon trimmings as you will have to cut or tear the salmon in small pieces anyway.
- 2** Bake vol-au-vents as per pack instructions. Meanwhile mix some soured cream with some grated lime zest, a dash of lime juice and black pepper.
- 3** Put a good teaspoonful into each case and top with smoked salmon – garnish with lime zest and a tiny lime piece if desired.