



# SALMON ROLLS WITH SMALL NEW POTATOES AND SWEET ONION SALAD

## INGREDIENTS

- 250 grams of small new potatoes
- 3 spring onions
- 15 grams of dill
- 1 tablespoon of mustard
- 150 ml of soya yoghurt
- 350 grams of green asparagus
- 6 quail eggs
- 1 sweet onion
- 100 grams of smoked salmon
- 12 grams of capers

## DIRECTIONS

Slice the small new potatoes in four. Boil them cooked in 10 minutes in a pan with water.

Slice the spring onions in thin rings and the dill rough. Mix the spring onion, dill and 1 tablespoon of mustard through the yoghurt.

Remove the woody bottom of the asparagus. Boil the asparagus together with the quail eggs in ca. 3 minutes cooked.

Strain, let the quail eggs drain and to cool. Let the quail eggs plunge into cold water.

Halve the sweet onion lengthwise and slice in thin slices.

Wrap a slice of smoked salmon around 2 à 3 asparagus at the same time.

Drain the small new potatoes. Peel the quail eggs and divide them into halves.

Mix the small new potatoes with the sweet onion and the yoghurt dressing.

Put the quail eggs on the salad and sprinkle the capers over it.

MAIN COURSE

PERSONS

TIJD: 30 MINUTES

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