

Salmon, cucumber and cream cheese rolls



Makes 15, 57 cal's each

1 cucumber

½ cup cream cheese, softened

¼ cup finely chopped fresh chives

1 tablespoon of horseradish cream (masterfoods)

¼ teaspoon salt

Approx. 250 thinly sliced smoked salmon

Fennel leaves

Slice cucumbers into very slim slices using vegetable peeler

Stir together cream cheese, chives, horseradish, salt, and pepper to taste and mix well.

Pat cucumber dry. Arrange salmon on top of the cucumber slices, and then spread with a thin layer of cream cheese mixture.

Roll up Cucumber slice slowly ensuring the mixture does not escape through the sides.

Sprinkle with fennel leaves for decoration.