

## Salmon Rolls with Asparagus and Butter Sauce

From *The Scandinavian Cookbook, Fresh and Fragrant Cooking of Sweden, Denmark & Norway* available at Ingebretsen's



This wonderful (& healthy) dish features two of Norway's favorite ingredients, salmon and asparagus. The green contrasts beautifully with the pink flesh of the salmon in this delicious recipe, *Lakserulader med Asparges*. The sweetness of both ingredients marry beautifully, and the sauce gives a simple but rich finish.  
Serves 4

### Salmon Rolls

4 thick or 8 thin asparagus spears  
4 very thinly sliced salmon fillets (about 4 oz.)  
Juice of 1 lemon  
Salt & ground black pepper  
Fresh parsley

### For the Butter Sauce

1 shallot, finely chopped  
6 black peppercorns  
½ cup dry white wine  
4 tbsp heavy cream  
7 oz. butter, cut in small cubes  
Salt & ground black pepper

Steam asparagus for 6 – 8 minutes, according to their size. Refresh under cold water and set aside.

The slices of salmon should be wide enough to roll around the asparagus. Don't worry if they have to be patched together. Place salmon slices on a clean work surface, season with salt & pepper, lay one or two asparagus spears across each slice and roll the salmon around them. Place the rolls on a rack over a pan of boiling water, sprinkle with lemon juice and cover and steam for 3 – 4 minutes until tender.

To make the butter sauce, put the shallot, peppercorns and wine in a small pan and heat gently until the wine has reduced to a tablespoonful. Strain and return the liquid to the pan. Add cream, bring to boil and then lower the heat. Add butter to sauce in small pieces, whisking all the time until well incorporated before adding another piece. Do not allow sauce to boil or it will separate. Season with salt and pepper, to taste. Sauce can be kept warm by placing it in a bowl and standing it over a pan of gently simmering water. Add chopped parsley to sauce and serve with the salmon rolls.

Handy hint... when slicing the salmon fillet, freeze slightly first. Slightly! This will firm the flesh enough to make thin slicing easier.