Salmon Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

200 gram of baked salmon handful of dill, shreded handful of sesame seeds spinach leaves for garnish

Instructions

1. Remove skin and bones from salmon, mashed it with fork, mixed with 1 spoon of shreded dill, shape into roll
2. Garnish sides of rol with dill and top with sesame seeds
3. Place over spinach leaves