

**The Pampered Chef®**

**Tear 'N Share Smoked Salmon Bread Ring  
Recipe**

200 g fresh baby spinach leaves, rinsed and patted dry  
1 teaspoon olive oil  
1 red pepper, deseeded  
100 g smoked salmon trimmings  
1 lemon  
1 tablespoon snipped fresh dill  
1 tablespoon mayonnaise  
1 egg, beaten  
1/8 Freshly ground black pepper, to taste  
teaspoon ground nutmeg, or to taste  
100 g mature Cheddar cheese  
2 cans (220 g each) chilled fresh dough for 4 white rolls

1. Preheat oven to 200°C/fan 180°C/Gas 6. Roughly chop spinach on **Cutting Board** using **Chef's Knife**. Heat olive oil in **Executive 24-cm Skillet** over medium-high heat 1–2 minutes or until hot. Add spinach to pan; cook, uncovered, 2–3 minutes or until wilted, stirring occasionally. Remove from heat. Drain spinach using **18-cm Strainer**; squeeze out excess moisture with a spoon. Set aside.
2. Finely chop red pepper using **Utility Knife**. Cut any large chunks of smoked salmon into small pieces. Zest lemon using **Microplane® Adjustable Grater** to measure 1 1/2 teaspoons zest. Combine wilted spinach, red pepper, salmon, lemon zest, dill, mayonnaise, egg, black pepper and nutmeg in **Classic Batter Bowl**; mix using **Small Mix 'N Scraper®**. Grate cheese into mixture using **Rotary Grater**; mix thoroughly. Set aside.
3. Remove dough from cans onto lightly floured surface; separate each batch of dough into 4 rolls. Cut each roll in half horizontally to make a total of 16 halves. Arrange roll halves in a ring, touching each other, on **Medium Round Stone with Handles**, leaving a 2-cm border around edge of baking stone. Pierce centre of each roll half twice using detachable pastry tool from **Baker's Roller®**, to prevent topping mixture falling off when dough rises during baking.
4. Using **Small Scoop**, place level scoops of salmon mixture, touching each other, in centre of each roll half, dividing evenly. Bake 20–25 minutes or until rolls are cooked and golden brown. Remove baking stone from oven to **Stackable Cooling Rack**; cool 10 minutes. Serve at table with a protective mat underneath. Serve using **Slice 'N Serve®**; or tear rolls apart to serve.

Yield: 16

Per serving: Energy 475kJ/113kcal; Protein 6.1g; Carbohydrate 11.2g; Sugars 1g; Fat 5.2g; Saturated Fat 1.8g; Fibre 0.8g; Salt 0.8g

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Cook's Tip: This recipe serves 8 as a light lunch (serving 2 rolls per portion) with salad.

One packet (500 g) white bread mix can be substituted for the chilled dough for white rolls, if desired. Prepare and knead bread mix according to packet directions. Shape into 16 round rolls; arrange in a ring, touching each other, on Medium Round Stone with Handles, leaving a 3.5-cm border around edge of baking stone. Cover with damp tea towel or greased clingfilm; leave in warm place until doubled in size. Meanwhile, prepare topping as directed in steps 1 and 2, but instead preheat oven to 220°C/fan 200°C/Gas 7. After rising, uncover and pierce centre of each roll twice using detachable pastry tool from Baker's Roller®; continue as directed in step 4.

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