Salmon & Asparagus Wraps

Servings:	4
Total Time:	40 mins

INGREDIENTS

100g natural mayonnaise, or
50g natural & 50g tangy mayonnaise
3-5 drops tabasco sauce

375g bottle white long spear asparagus, chilled & drained
100g smoked salmon/trout ribbons

30g baby butter or mixed lettuce leaves

1 lemon, cut into 8 wedges
freshly ground black pepper

METHOD

In a small bowl, mix together the two types of mayonnaise and tabasco sauce.

Cut each asparagus spear in half.
Divide the salmon ribbons into about 6-8cm strips.

Dab a blob of mayonnaise mixture on the end of a salmon strip. Place an asparagus half across the strip centered on the mayonnaise mixture and roll up.
Repeat for the remaining wraps (makes about 20 wraps).

Spread the lettuce leaves onto a serving plate, arrange the wraps on top & squeeze the juice of 2 lemon wedges over the salad.
Drizzle any remaining mayonnaise mixture over the salad.
Garnish with ground black pepper & the remaining lemon wedges.
Refrigerate until serving.