



## Salmon & Cream Cheese Sandwich (Dysphagia)

Descriptor C – Makes 15 finger sandwiches

Ingredients:

- 300g bread (using McDougalls Bread & Roll mix) – crusts removed
- 900g full fat milk
- 25g Sosa veggie gel
- 1x 212g tin salmon (drained)
- 250g full fat cream cheese
- 2 scoops food thickener

Method:

Combine the bread, veggie gel and milk and heat to create a bread sauce then blend to a smooth puree. Bring to the boil to activate the setting agent then immediately pour the mixture onto a tray lined with cling film. Smooth out the mixture and set on the tray.

Drain the salmon and combine with the cream cheese and blend to a smooth puree. Add the food thickener and set aside for 5 minutes to rehydrate.

When the mix has thickened, transfer to a piping bag. When the bread mix is cold pipe the salmon mixture over half of the bread sheet. Fold the naked side over and cut into 15 finger sandwiches