

THE RIDDLE

SALMON SANDWICH

MEDIUM / SERVES 2 PEOPLE
THIS EXQUISITE SANDWICH
IS EVEN MORE CHARMING WITH
9 LIVES RESERVE SAUVIGNON BLANC

INGREDIENTS

FOR THE DOUGH

**2 pounds of flour, 2onz of yeast, 2 spoons of sugar,
1 teaspoon of salt, Water, Olive oil**

FOR THE FILLING

**7onz of cream cheese, 10onz of smoked salmon, 1 fennel,
2 cooked potatoes, A handful of fresh dill**

Prepare all the ingredients. Playfully mix 3,5onz of flour together with the yeast, sugar and water to form a wonderfully liquid dough. Set it aside in a warm place, fit for a cat's siesta, until it doubles in size.

Use all your paw strength to massage and then roll out the dough into a fairly large rectangle. Take time to really work the dough. The more you massage it, with the pitter patter of your strong paws, the better it will develop.

Thinly slice the potatoes and patiently place them on top of the bread. Fold the dough in half and add a whisker of fresh dill to finish. Place in a pre-heated 356°F oven for 10 minutes.

Remove the oven-baked bread from the oven and slice into rectangles. Spread lashings of cream cheese on top, add a few paws of sliced fennel, smoked salmon and more fresh dill. Place another slice of rectangular bread on top to finish.

Pro tip: Delicately prick the surface of the dough with your beautifully sharp claws before placing in the oven.