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Smoked Venison, Rocket and Cream Cheese Roulade

Ingredients

Makes 20 canapes

200g Cold Smoked Venison

200g Cream cheese

100g fresh rocket

2.5 fl oz double cream

Freshly ground salt and pepper

Method

Roughly chop the rocket and mix well with the cream cheese and cream. Season well.

Lay the slices of smoked venison on a sheet of cling film, overlapping slightly so that the number of slices make a square equivalent to the length of the slices. This may be easiest done as two squares.

Spread the cream cheese mixture on the bottom 2/3rds of the squares and roll into a roulade, pulling back the cling film as you go.

Chill for a couple of hours and cut into 1/2 inch pieces.