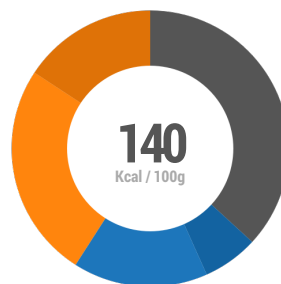


Hot smoked salmon and cucumber with pickled vegetable salad

Overview ...

U / 4902267



CALORIES:

22.2% Carbs

36.8% Protein

40.9% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT,
BARLEY, RYE



MILK



FISH



MUSTARD

MAY CONTAIN:



HAZELNUTS,
ALMONDS,
CASHEWS



CELERY



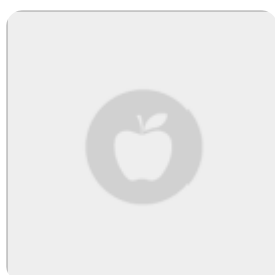
SESAME

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
33254 Hot Smoked Salmon Flakes (skinless, boneless)..	65g	0.13x Each
27699 - 27699 Green Valley Dairy Crème Fraîche.. - BRAKES	25g	0.01x Each
10230 Cucumber..	30g	0.04x Each
113875 Herb Bunched Dill..	2g	0.5x Average Portion
118623 Pickled Fennel..	10g	0.01x Each
123174 Sweet & Sour Onion Pickles..	5g	
114050 Herb Bunched Chervil..	2g	
136367 - 136367 La Boulangerie Part Baked Ciabatta Rolls (24 May 2023).. - BRAKES	15g	0.21x Each
148955 - 148955 Radish.. - BRAKES	2g	0.01x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

156g / 221kcal

1

Preparation:

Defrost the bread and slice into thin lengths

Pick the chervil

Slice the radish

Defrost the salmon

Dice half the cucumber and shave the other half

Roughly chop the dill

Method:

1. Mix together the crème fraiche, half the cucumber and dill, gently fold through the salmon.
2. Mix together the remaining cucumber, fennel, onion and radish
3. Brush the ciabatta with a little oil and toast in an oven at 180oC
4. Press the salmon mix into a circular cutter onto the centre of the plate.
5. Place the salad onto the salmon mix
6. Garnish with the chervil and crisp bread