

PEPPERED OAK ROASTED SALMON WITH LEMON & DILL

Serves 2



Ingredients

200g *Peppered Oak Roasted Salmon*

60g *Unsalted Butter - melted*

½ Lemon - zest & juice

1 tbsp Capers

1 tbsp chopped Dill

3 Spring Onions - finely sliced

Pinch of Cayenne Pepper - optional

Chopped Dill and Lemon Wedges to decorate

Coarsely flake the **Peppered Oak Roasted Salmon** into a bowl, leaving large meaty flakes, mix the butter, lemon zest, juice and cayenne pepper together, gently fold the mixture through the salmon, followed by the capers, dill and spring onions.

Spoon into individual ramekins or an attractive serving dish, chill until required, decorate with the dill and lemon wedges to serve.