

KEDGEREE WITH OAK ROASTED SALMON

Serves 2-3



Ingredients

- 300g **Oak Roasted Salmon**
- Halen Mon Sea Salt** & pepper
- 1 tsp Coriander seeds
- 2 tbsp Parsley leaves - finely chopped
- 1 tsp Cumin seeds
- 1 tbsp Coriander leaves - chopped
- 1 Small onion - finely chopped
- 1 tbsp Crème fraiche
- 175g Basmati rice- washed
- 2 Eggs - hard boiled, shelled & sliced
- 350ml Vegetable stock
- Rapeseed Oil**

Add the coriander and cumin seeds to a pan with a little **Rapeseed Oil** and heat until the seeds begin to pop. Add the onion and cook for about 5 minutes. Stir in the rice and cook for 1-2 minutes. Add the stock, bring to the boil and cook on a very low heat until rice is tender.

Meanwhile flake the **Oak Roasted Salmon** into large pieces. Fold the fish, half the herbs, crème fraiche and eggs into the rice. Season and garnish with the herbs to serve.

This would be equally delicious if made with **Smoked Haddock**.