

# OAK ROASTED SALMON RUDOLPH POTATO JACKETS

*Serves 4*



## **Ingredients**

- 4 Large Rudolph potatoes - scrubbed*
- 1 tbsp **Fino Olive oil***
- 1 Heaped tsp **Halen Môn sea salt** - ground*
- 2 **Fillets Oak Roasted Salmon** - flaked*
- 1 Lemon, zest and juice*
- 3 Spring onions - finely chopped*
- 1 tbsp Fresh dill - chopped*
- 1 Heaped tbsp crème fraîche*
- Freshly ground black pepper*

Heat the oven to 200° C. Lightly coat the potatoes in **Fino Olive oil** and sprinkle with the **Halen Môn sea salt**. Bake until soft for approximately 1¼ - 1½ hours.

Place the remaining ingredients into a bowl, combine and season to taste. Cut the potatoes into halves, scoop out the potato and add it to the **Oak Roasted Salmon** mixture. Once it's gently combined, re-fill the potato shells and serve.