

SMOKED MACKEREL WITH ROASTED BEETROOT SALAD

Serves 4



Ingredients

200g **Smoked Mackerel Fillets**
3 Beetroot
5 Shallots
Handful of Fresh Dill Leaves
1 tsp **Horseradish Cream**
1 tbsp Crème Fraiche
250g Salad Leaves, dressed
50g Walnuts
Olive Oil

Wrap the shallots, dill leaves, beetroot and **Olive Oil** in foil and bake at 180°C for approximately 30 minutes or until soft.

Mix the **Horseradish Sauce** with crème fraiche to taste.

Flake the **Smoked Mackerel Fillets** and arrange with all the other ingredients on a plate.

To bulk it out, serve with some chunky slices of crusty granary bread on the side.