

## SMOKED SALMON WITH CAVIAR

This fabulously simple serving suggestion comes from the lovely [Llansantffraed Court Hotel](#).



### Ingredients

200g **Smoked Salmon**  
Handful of Mesclun  
20g **Black Lumpfish**  
“Caviar”  
3bsp Crème Fraiche  
Squeeze of lemon

Serve the **Smoked Salmon** with dressed mesclun, **Black Lumpfish "Caviar"**, lemon and crème fraiche.

*Mesclun* is the name given to the mix of greens when they're grown together for salad, often spicy and always delicious.

Serve on its own or on top of a blini.