

SMOKED SALMON SALAD WITH A LEMON & HORSERADDISH CREAM AND TURMERIC SLAW

*A delicious and colourful summer salad
Serves 2-4*



Ingredients

200g [Traditional Smoked Salmon](#) – sliced
250g [Jones Organic Fermented Turmeric Slaw](#)
Salad Leaves – Red Chard, Rocket, Spinach, Pea Shoots
200ml Crème Fraîche
250ml Crème Fraîche or [Llaeth Y Llan Natural Yogurt](#)
2 tsp [Tracklements Horseradish cream](#)
1 Lemon – zest
[Blodyn Aur Oak Smoked Rapeseed Oil](#) – to drizzle
Salt & Pepper

Arrange your leaves into a large serving bowl and place your slices of [Smoked Salmon](#) on top – it looks especially beautiful if you loosely twist the strips into little rolls.

Place generous spoonful's of the [Turmeric Slaw](#) in between the Salmon - here the salad really starts to come to life with pops of yellow and pink!

Mix the [Llaeth Y Llan Natural Yogurt](#) (or crème fraiche), [Horseradish Cream](#) and lemon zest in a bowl and add salt and pepper to taste.



Place little dollops of the cream onto the salad and finish it with a generous drizzle of the [Smoked Oil](#) and a twist of black pepper.

Yum!