



SUMMER SALMON SALAD

A tribute to Jamie Oliver's delicious recipe, here's our version using Black Mountains Smokery produce.

Serves 4

INGREDIENTS

- 800g Jersey Royals, scrubbed clean
- 200ml [*Llaeth Y Llan Natural Yoghurt*](#)
- 1 lemon
- [*Fino Extra Virgin Olive Oil*](#)
- ½ a cucumber
- ½ a bunch fennel tops and ½ a bunch fresh basil or parsley
- 2 x 190g [*Black Mountains Smokery Peppered Oak Roasted Salmon*](#)
- [*Halen Môn Anglesey Sea Salt*](#) to taste

INSTRUCTIONS

Bring a pan of salted water to the boil and add the potatoes. Bring back to the boil and simmer for 15 minutes until nicely cooked. Cut any large potatoes in half.

Meanwhile, make your dressing by whisking the [*yoghurt*](#) with the lemon zest and juice, a pinch of [*sea salt*](#) and black pepper and a lug of [*extra virgin olive oil*](#).

Drain the potatoes well, tip into a mixing bowl and season immediately with [*salt*](#) and pepper. Drizzle with a little [*olive oil*](#) and, after 5 minutes, stir in most of the dressing. Leave to cool.

Peel and halve the cucumber lengthways, remove the seeds and cut into ½cm slices. Roughly chop the fennel tops.

Add the cucumber and fennel to the potatoes, pick in the basil or parsley leaves and mix well.

Divide the salad evenly between four plates and flake over the [*peppered salmon*](#). Drizzle with a little [*olive oil*](#).