

Bean & Bread's Smoked Salmon and Beetroot Cream Cheese on Sourdough

Beetroot cream cheese

- 200g full fat cream cheese
- 75g of cooked purple beetroot
- 25g of brines capers
- 30g or a small bunch of dill
- Juice of half a lemon

Pickled cucumber

- 1 whole cucumber sliced to thickness of a one pound coin
- 1 litre of white wine vinegar
- 300 grams of sugar
- 1 Tsp salt
- 1 Tsp of coriander seeds
- 1 Tsp of fennel seeds
- 1 star anise



Beetroot cream cheese

In a food processor combine all ingredients and blitz until smooth

Pickled cucumbers

Combine vinegar, sugar, salt, coriander seeds, fennel seeds and star anise.

Add to a saucepan, bring to boil, turn off and leave to cool and for aromas to infuse

When cooled add sliced cucumber to Kilner jar and pour pickle liquor over it.

Allow to Pickle for at least 3 hours or ideally overnight.

To serve,

Generously spread the beetroot cream cheese over a slice of toasted sourdough, lay a few slices of the Black Mountain smokery smoked salmon on top.

Cut Pickled cucumbers into thin strips and lay over the smoked salmon. Finish with a fresh wedge of lemon & enjoy!