

SMOKED SALMON NIÇOISE

Perfect Picnic Food

Ingredients

[Black Mountains Smokery Smoked Salmon](#) – cut into ribbons

[Black Mountains Smokery Oak Roasted Salmon](#) –

broken into chunks

Lemon vinaigrette

Baby new potatoes – cooked

Green beans – cooked

Eggs (quails eggs are delicious if you can get them!) - hardboiled

Cherry tomatoes – halved

Salad leaves (we like Little Gem) - quartered longways

Feta cheese – optional

Baby asparagus – cooked – optional

Black olives and/or [capers](#) (our [Lilliput capers](#) are very special!) – optional



Layer the ingredients into a large bowl ahead of time - with the dressing at the bottom and the softest ingredients at the top.

Double cling and keep chilled in the fridge or cool box for 6-8 hours.

Simply toss before serving and enjoy!