

## SMOKED SALMON & MOZARELLA SALAD

Our Smoked Salmon and Mozzarella recipe is light, fresh and delicious - perfect for a dinner party

*Serves 4, as a starter*

### Ingredients

200g [Smoked Salmon](#), sliced  
1 large bag of fresh salad leaves  
200g baby mozzarella balls

For the dressing -

1 Spring Onions, trimmed and chopped  
1 handful rocket  
100ml [Fino Olive Oil](#)  
20ml White Wine Vinegar  
2 cloves garlic  
[Halen Môn Sea Salt](#) and black pepper



To make the dressing, combine the ingredients together in a blender to make a green salsa.

Arrange the salad leaves, mozzarella and [Smoked Salmon](#) slices on individual plates or a large platter. Drizzle over the salad dressing.

To make this more substantial, toss warm new potatoes in some of the dressing, allow to cool and add to the salad.

For a change, make the salsa verde (green dressing) using handfuls of green herbs - basil, mint, coriander with green olives, [Capers](#), [Olive Oil](#), [Dijon Mustard](#), and lemon juice to taste.

Enjoy!