

KEDGEREE WITH OAK ROASTED SALMON

Serves 2-3

Ingredients

300g [Oak Roasted Salmon](#)
350ml Vegetable stock
175g Basmati rice, washed
2 Eggs, hard boiled, shelled & sliced
1 Small onion, finely chopped
2 tbsp Parsley leaves, finely chopped
1 tbsp Coriander leaves, chopped
1 tbsp Crème fraiche
1 tsp Coriander seeds
1 tsp Cumin seeds
A drizzle of [Cotswold Gold Rapeseed Oil](#)
A sprinkle of [Halen Môn Sea Salt](#) and black pepper



Heat a little [Cotswold Gold Rapeseed Oil](#) and add the coriander and cumin seeds until the seeds begin to pop.

Add the onion and cook for about 5 minutes. Stir in the rice and cook for 1-2 minutes.

Add the stock, bring to the boil and cook on a very low heat until rice is tender.

Meanwhile flake the [Oak Roasted Salmon](#) into large pieces. Fold the fish, half of the herbs and the [Halen Môn Sea Salt](#) and black pepper, alongside the crème fraiche and the eggs into the rice.

Season and garnish with the finely chopped parsley leaves to serve.

Enjoy!

This would be equally delicious if made with [Smoked Haddock](#).