

OAK ROASTED SALMON POTATO BAKE

Serves 4

Ingredients

- 4 [Oak Roasted Salmon fillets](#), about 700g, cut into bite-size chunks
- 600g Waxy potatoes, such as Desirée
- 500ml Semi-skimmed milk
- 350g Young Leaf spinach
- 60g [Welsh Dragon Butter](#)
- 50g Flour
- 4 Spring onions
- 1 lemon, finely zested
- 15g Fresh dill, chopped
- [Halen Môn Sea Salt](#) and Black Pepper
- Peas or side salad



Cook the unpeeled potatoes in a pan of boiling water for 15 minutes. Drain and set aside.

Meanwhile, put the spinach in a colander. Pour over boiling water to wilt the spinach, then refresh in cold water. Drain and squeeze out as much liquid as possible. Set aside in a large bowl, along with the [Oak Roasted Salmon](#), and lemon zest.

Melt the [Welsh Dragon Butter](#) in a pan over a medium heat. Add the flour and cook, stirring, for 1 minute, then gradually whisk in the milk. Cook for 5 minutes, stirring, until thickened.

Season with [Halen Môn Sea Salt](#) and black pepper. Stir in the dill and cool slightly. Pour over the salmon mixture and gently mix. Tip into a deep 2.3-litre baking dish.

Remove and discard the potato peel and slice thinly. Overlap in a single layer on top of the [Oak Roasted Salmon](#).

Melt the remaining [Welsh Dragon Butter](#) and brush over the potatoes. Preheat the oven to 200°C/fan180°C/gas 6. Bake for 50 minutes, or until hot throughout.

Serve with peas or a side salad and enjoy!