

# PEPPERED OAK ROASTED SALMON WITH LEMON & DILL

*A rather simple yet delicious recipe using [Black Mountains Smokery Peppered Roasted Salmon](#)*

Serves 2

## Ingredients

190g [Peppered Roasted Salmon](#)

60g Unsalted Butter, melted

3 Spring Onions, finely sliced

½ Lemon, zested & juiced

1 tbsp [Lilliput Capers](#)

1 tbsp chopped Dill

Pinch of Cayenne Pepper (optional)

Chopped Dill and Lemon Wedges, to decorate



Coarsely flake the [Peppered Roasted Salmon](#) into a bowl, leaving large meaty flakes.

Mix the butter, lemon zest, juice and cayenne pepper together. Gently fold the mixture through the [Peppered Roasted Salmon](#), followed by the [Lilliput Capers](#), dill and spring onions.

Spoon into individual ramekins or an attractive serving dish. Chill until required and decorate with the dill and lemon wedges to serve.

Enjoy!