

SMOKED SALMON WITH MARMALADE DRESSING

Silky smoked salmon, a warm golden potato cake, and a light marmalade dressing that brings just the right balance of citrus and sweetness. Finished with Crème fraiche, fresh herbs, and a few capers for that perfect bite.

Ingredients

Serves 2

Smoked Salmon:

150-200g smoked salmon slices

Marmalade Dressing:

1 tbsp Seville orange marmalade

1 tsp lemon juice

1 tsp white wine vinegar

2 tbsp extra virgin Olive Oil

Black pepper

Potato cakes:

2 medium potatoes (boiled & mashed)

1 egg yolk

Small knob of butter

Salt



To make the potato cakes, mix mashed potatoes with butter, egg yolk, and salt, then shape the mixture into small rounds and pan-fry them until they are golden and crisp on both sides, aiming for a crisp exterior and a soft interior.

For the marmalade dressing, whisk together marmalade, lemon juice, vinegar, and olive oil until balanced in flavour, ensuring it is lightly sweet and sharp without becoming overpowering, more of a light dressing than a sticky glaze.

Prepare the smoked salmon by gently folding or rolling the slices for a neat presentation.

To plate, place a warm potato cake on the plate, add the smoked salmon either on top or beside it, then lightly spoon over a little of the marmalade dressing.



Finish with a quenelle or spoonful of crème fraiche and garnish with dill or chives along with a few capers.

Enjoy!