

Cold Smoked Salmon with Chive Mayonnaise



Serves 4

Prep 25 mins

Cooking 30 mins

Easy

Ingredients

4 salmon fillets (with skin on - optional)
100ml white wine vinegar
salt
5 white peppercorns
5 whole allspice
2 bay leaves
1 onion
1 carrot
½ leek
At least 150 ml water

For the mayonnaise

1 egg yolk
1 tablespoon Dijon mustard
1 tablespoon vinegar
200ml vegetable oil

or use shop-bought & add

1 bunch chives
100ml sour cream or crème fraîche

1. Clean the salmon fillets and remove any remaining bones.
2. Cut the salmon in to 6 equal pieces and place them in a baking dish or high-edged pan, about 1cm apart. Season.
3. Clean and slice the vegetables.
4. Place the prepared vegetables, water, white wine vinegar, salt, peppercorns, allspice and bay leaves in a saucepan and boil for 10mins.
5. Pour the boiling marinade over the salmon, covering the fish under at least 1cm of liquid, then cover the baking dish securely and let it stand and slowly cool.
6. To make the mayonnaise, place the egg yolk, mustard and vinegar in a bowl and beat with an electric beater, adding the oil in a thin stream. Season with salt and pepper.
7. Mix the mayonnaise with sour cream or crème fraîche and finely chopped chives. Taste for seasoning.
8. Serve with peeled and boiled new potatoes