

Salad of Smoked Eel



Serves 4

Prep 10 mins

Cooking 15 mins

Easy

Ingredients

12 new potatoes, such as La Ratte, cleaned
50g bacon lardons
300g smoked eel fillets
3 tbsp classic vinaigrette
2 little gem lettuces, separated into leaves
spoonful of herby mascarpone (optional)
2-3 tbsp olive oil
salt & pepper

Herby mascarpone

4 tbsp mascarpone
1 tbsp parsley or chervil
squeeze of lemon

1. Parboil the potatoes in salted water for 7-8 minutes until barely tender then drain. Allow to cool, then halve lengthways.
2. Heat the olive oil in a frying pan. Add the potatoes, cut-side down and cook quickly over a high heat until golden brown, adding a little more oil. Drain on kitchen paper.
3. Remove excess oil from the pan with kitchen paper, then add the bacon lardons and cook over high heat until crisp. Drain on kitchen paper.
4. Cut the eel fillets into strips and warm through gently in a small pan with 2 tbsp of the vinaigrette. Toss the lettuce leaves with the remaining vinaigrette.
5. Divide the lettuce between plates, scatter over the lardons and place the warm potatoes on top. Spoon the warm flaked eel in the centre and top with a dollop of herby mascarpone, if you like.