

# Smoked Mackerel & Fennel Salad Bowls



**Serves 6**

**Prep 25 mins**

**No cook**

**Easy**

## **Ingredients**

6 smoked mackerel fillets. skinned and flaked  
4 tbsp goat's curd or cream cheese  
small handfuls of toasted hazelnuts  
2 heads of fennel, finely sliced  
2 banana shallots, peeled & sliced  
1 radicchio. shredded  
6 breakfast radishes, finely sliced  
1 lemon, juiced  
some parsley  
2 tbsp olive oil

1. Tip all of the salad ingredients into a bowl, season with salt & pepper and leave for 20 mins to soften and slightly pickle the veg. Serve in portions piled high, topped with the mackerel, goat's curd and a sprinkling of hazelnuts