

Wild Salmon, Pickled Cucumber & Crème Fraiche.



Serves 4 as starter

Prep 20 mins + 1h draining

Easy

Ingredients

For the salmon

400g waxy new potatoes
400g wild salmon fillet, skinned
2 tbsp crème Fraiche
bread to serve
100g quick-pickled cucumber

For the pickled cucumber

1/2 cucumber peeled and thinly sliced
50ml white wine vinegar
50g golden caster sugar

For the pickled cucumber

1. Toss the cucumber in a pinch of salt and leave to sit in a colander for at least an hour. Meanwhile boil the vinegar and sugar for 1 minute and allow to cool. Add the cucumber to the liquid.

For the assembly of the dish

1. Boil the potatoes until tender. Drain well and leave to cool, then dice.
2. Dice the wild salmon into roughly 5 mm chunks. The salmon can be cooked briefly if you prefer.
3. To assemble the dish, fold the potatoes, salmon and cucumber (without the pickling liquid initially) and 2 tbsp of crème fraiche together gently. Add another tbsp of crème fraiche if all the salmon and potato isn't lightly coated.
4. Season and if the flavour needs a lift, add a small amount of the reserved pickling liquid from the cucumbers. Serve cold with dark bread such as soda bread.