

SMOKED SALMON & WATERCRESS SALAD

(serves 6)

480g spring smoked salmon
200g picked watercress
6 poached eggs
1 bulb of celeriac,
peeled and sliced thinly
50g salmon caviar
Herb Oil

Caesar dressing

Collect all ingredients and add
in the below order to a blender

1 clove of Garlic
Lake Crystal Salt
2 egg yolks
1 tablespoon smooth Dijon mustard
200ml white wine vinegar
¼ cup dill gherkins
1 cup of freshly grated Parmesan
1 fillet of anchovy

METHOD

While the blender is pureeing the dressing, squirt 1/3 litre of vegetable oil into the mixture.

Blend until the mixture is a smooth paste and then chill while preparing the rest of the dish.

TO ASSEMBLE

Take 6 plates and place 3 slices of salmon on each.
Toss watercress and celeriac with Caesar dressing.
Place in the middle of the plate and add a poached egg on top.
Drizzle salmon caviar and herb oil around the outside of the plate.

Grateful thanks to Bethany Finn of Urban Bistro, Adelaide for permission to use her recipe.

Lake Crystal natural lake salt - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.