

SMOKED SALMON WITH WATERCRESS SALAD

(SERVES 6)

INGREDIENTS

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.