



HOT SMOKED AKAROA SALMON ON A MEDLEY OF GREEN VEGETABLES
with extra virgin olive oil and preserved lemon with horseradish & chive crème fraiche - Serves 6

INGREDIENTS:
 6 x 120g pieces of hot smoked salmon (or substitute roasted salmon)
 ½ cup crème fraiche
 2 - 3 tbsp horseradish sauce
 1 tbsp finely chopped chives
 150g broad beans podded and taken out of their tough grey skins (frozen is fine)
 150g baby peas (frozen is fine)
 6 spears asparagus or 100g green beans cut into 3 cm pieces
 6 tbsp New Zealand Extra Virgin Olive Oil
 ½ - 1 preserved lemon (skin only) very finely chopped
 Sea salt and black pepper

PREPARATION:
 Mix the crème fraiche with horseradish and chives and set aside in the fridge until needed.
 Plunge the asparagus or green beans into well salted boiling water for 1 minute and then add the peas and broad beans and cook for about 30 seconds more. Strain the vegetables and then plunge into ice cold water to stop the cooking process. Strain and set aside.
 Just before serving heat a pan very gently with the olive oil and add the preserved lemon. Cook for a couple of minutes to infuse the flavour and then add the blanched green vegetables and stir to combine. Season with a little salt and pepper and cook until the vegetables are just warmed through.
 Place a spoonful of the vegetables into the centre of each plate, top with a piece of salmon and then a dollop of crème fraiche. Top with a grind of black pepper and serve immediately.

For the Hot Smoked Salmon:

INGREDIENTS:
 600g Akaroa salmon fillet
 2 tbsp brown sugar
 1 tbsp salt

PREPARATION:
 Just before smoking the salmon, mix together the brown sugar and salt, and sprinkle over the salmon fillet. Set aside for 5 - 10 minutes and then place the fillet on a piece of tinfoil. Smoke the salmon for approx 15 minutes in a box smoker using manufacturer's instructions.

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