

KEDGEREE WITH OAK ROASTED SALMON

Serves 2-3

Ingredients

300g [Oak Roasted Salmon](#)
[Halen Môn Sea Salt](#) & black pepper
1 tsp Coriander seeds
2 tbsp Parsley leaves – finely chopped
1 tsp Cumin seeds
1 tbsp Coriander leaves – chopped
1 Small onion – finely chopped
1 tbsp Crème fraiche
175g Basmati rice – washed
2 Eggs – hard boiled, shelled & sliced
350ml Vegetable stock
[Cotswold Gold Rapeseed Oil](#)



Heat a little [Rapeseed Oil](#) and add the coriander and cumin seeds until the seeds begin to pop.

Add the onion and cook for about 5 minutes. Stir in the rice and cook for 1-2 minutes.

Add the stock, bring to the boil and cook on a very low heat until rice is tender.

Meanwhile flake the [Oak Roasted Salmon](#) into large pieces. Fold the fish, half of the herbs and the [salt](#) and pepper, alongside the crème fraiche and the eggs into the rice.

Season and garnish with the finely chopped parsley leaves to serve.

Enjoy!

This would be equally delicious if made with [Smoked Haddock](#).