

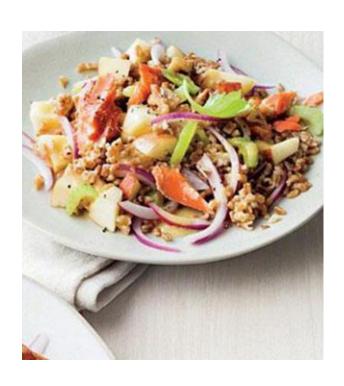
OAK ROASTED SALMON & WHEAT BERRY SALAD

Serves 2

Ingredients

100g Oak Roasted Salmon

1 1/2 cups diced apple
1 cup uncooked wheat berries
1/2 cup vertically sliced red onion
1/2 cup chopped walnuts, toasted
2 celery stalks, thinly sliced
2 tbsp Fino Olive Oil
1 tsp lemon zest
2 tbsp fresh lemon juice
1 tbsp Dijon Mustard
1/2 tsp Halen Môn Sea Salt
1/2 tsp ground black pepper



Cover the wheat berries with about 2 inches of water and allow to stand for 8 hours.

After they have been allowed to stand, bring the wheat berries to boil, reduce the heat and cook uncovered for 1 hour or until tender.

Combine wheat berries, apple, red onion, walnuts, Oak Roasted Salmon and celery in a large bowl.

Next, mix together the Fino Olive Oil with the remaining lemon juice and zest, Dijon mustard, Halen Môn Sea Salt and the ground black pepper. Drizzle the dressing over the wheat berry mixture and toss to coat.

Serve between two plates and enjoy!

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