

OAK ROASTED SALMON WITH LEEKS & MUSTARD

Try our take on Delia Smith's delicious *Oak Roasted Salmon with Leeks and Mustard* recipe using [Black Mountains Smokery Oak Roasted Salmon](#)

Serves 2

Ingredients

2 x 190g [Oak Roasted Salmon](#) portions
2 medium leeks, cleaned, halved and sliced thinly
2 heaped tablespoons of crème fraiche
3 tablespoons of dry Vermouth
3 heaped teaspoons wholegrain mustard
a little [Welsh Dragon Butter](#)
Seasonal salad or your choice of potatoes, to serve
[Halen Môn Sea Salt](#) and freshly ground black pepper



Start off by laying a strip of foil lengthways over a baking tray (it has to be long enough to fold over to cover the [Oak Roasted Salmon](#) in a parcel), then lay a second strip across it at right angles.

Butter the surface of the foil lightly then arrange the chopped leeks over it and season them with [Halen Môn Sea Salt](#) and pepper.

Arrange the [Oak Roasted Salmon](#) pieces on top of the leeks and season them as well. Measure the crème fraiche into a bowl, add the Vermouth then stir in the wholegrain mustard.

Pour this mixture all over the [Oak Roasted Salmon](#) and leeks, then bring the ends of the foil together over the [Oak Roasted Salmon](#) and squeeze them together to form an airy pocket around all the ingredients.

Place the baking tray in the centre of the oven and cook for 20-25 minutes until the leeks have cooked into the sauce (when opening the foil be careful not to let any of the delicious sauce drain away!).

Serve with a seasonal salad or your choice of potatoes and enjoy!