

# SMOKED MACKEREL WITH ROASTED BEETROOT SALAD

Serves 4

## Ingredients

180g [Smoked Mackerel Fillets](#)

250g Salad Leaves, dressed

50g Walnuts

3 Beetroot

5 Shallots

1 tsp [Horseradish Cream](#)

1 tbsp Crème Fraiche

Handful of Fresh Dill Leaves

[Fino Olive Oil](#)



Wrap the shallots, dill leaves, beetroot and [Fino Olive Oil](#) in foil and bake at 180°C for approximately 30 minutes or until soft.

Mix the [Horseradish Cream](#) with crème fraiche to taste.

Flake the [Smoked Mackerel Fillets](#) and arrange decoratively with all the other ingredients on a plate.

*This [Smoked Mackerel](#) Salad is also delicious with chunky slices of [Sourdough bread](#) with [Welsh Dragon Salted](#) or [Smoked Butter](#).*