

SMOKED SALMON WITH BEETROOT CREAM CHEESE AND PICKLED CUCUMBER ON SOURDOUGH

Ingredients

[Smoked Salmon](#)

[Sourdough loaf](#)

Beetroot cream cheese -

- 200g full-fat cream cheese
- 75g of cooked purple beetroot
- 25g of [brined capers](#)
- 30g or a small bunch of dill
- Juice of half a lemon

Pickled cucumber -

- 1 whole cucumber sliced to a thickness of a one-pound coin
- 1 litre of white wine vinegar
- 300 grams of sugar
- 1 Tsp [Halen Môn Sea Salt](#)
- 1 Tsp of coriander seeds
- 1 Tsp of fennel seeds
- 1 star anise



Beetroot cream cheese

In a food processor combine the cream cheese, beetroot, [capers](#), dill and lemon juice. Blitz until smooth.

Pickled cucumber

Combine vinegar, sugar, salt, coriander seeds, fennel seeds and star anise. Add to a saucepan, bring to a boil, turn off and leave to cool and for aromas to infuse. When cooled add sliced cucumber to Kilner jar and pour pickle liquor over it. Allow to Pickle for at least 3 hours or ideally overnight.



To serve

Generously spread the beetroot cream cheese over a slice of toasted [Sourdough](#), lay a few slices of the [Black Mountain Smokery Smoked Salmon](#) on top.

Cut the pickled cucumber into thin strips and lay over the [Smoked Salmon](#).

Finish with a fresh wedge of lemon & enjoy!