

SUMMER SALMON SALAD

Serves 4

Ingredients

2 x 190g [Oak Roasted Peppered Salmon](#)

800g Jersey Royals, scrubbed clean

200ml crème fraîche

[Fino Extra Virgin Olive Oil](#)

½ a cucumber

½ a bunch fennel tops

½ a bunch fresh basil or parsley

[Halen Môn Anglesey Sea Salt](#) and black pepper,
to taste



Bring a large pan of salted water to the boil and add the potatoes. Bring the pan back to the boil and simmer for 15 minutes until nicely cooked. Cut any large potatoes in half.

Meanwhile, make your dressing by whisking the crème fraîche with the lemon zest and juice, a pinch of [Sea Salt](#) and black pepper and a glug of [Extra Virgin Olive Oil](#).

Drain the potatoes well, tip into a mixing bowl and season immediately with salt and pepper.

Drizzle with a little [Olive Oil](#) and, after 5 minutes, stir in most of the dressing. Leave to cool.

Peel and halve the cucumber lengthways, remove the seeds and cut into ½cm slices. Roughly chop the fennel tops.

Add the cucumber and fennel to the potatoes, pick in the basil leaves or parsley and mix well.

Divide the salad evenly between four plates and flake over the [Peppered Salmon](#).

Drizzle with a little [Olive Oil](#) and enjoy!