

SEARED SMOKED SALMON, APPLE, WATERCRESS AND WASABI VINAIGRETTE



CANNON
THE ART OF COOKING

Serves 6

INGREDIENTS

1/2 side unsliced smoked salmon
2 apples
2 bunches young watercress, washed
1 lemon, juiced
1tsp wasabi
150ml olive oil
Salt and pepper
Sunflower oil

METHOD

Grate the apples (including the skin) into bowl and mix with watercress.
In a bowl whisk together wasabi, lemon juice, oil, season with salt and pepper.
Cut the salmon into 6 steak portions, then heat a non stick pan with little sunflower oil, and fry the smoked salmon for 1 minute each side.
Place the apple and watercress into the centre of each plate and dress with the vinaigrette.
Place the salmon on top and drizzle the remaining vinaigrette around the plate.