

TEA SMOKED SALMON WITH TOMATO RADISH HORSERADISH DRESSING



METHOD

Line a deep tray, suitable for use on a hob, place tin foil and sprinkle in the salt, sugar, tea leaves, wood chips and thyme. Cover with another piece of tin foil that is cut with slits using a sharp knife. Brush the salmon with the mustard and honey and place onto the tin foil. Cover with another piece of tin foil and seal the edges so that the smoke cannot escape. Place tray onto the hob

and cook on full heat for 5 minutes. Remove tray from the heat and allow to cool for at least 1 hour. Once cool, heat a non stick pan with a little oil and fry the salmon for approximately 3 minutes each side, until golden brown. Allow to cool completely.

DRESSING

Whisk all the ingredients together and season with salt and pepper.

TO SERVE

Flake the cooled salmon into a large bowl. Add the grated radish and tomato strips. Add the grated radish, tomato strips, salad leaves and 2/3tbsp of the dressing. Toss the salad very gently using your hands. Divide the salad between 6 plates and drizzle the remaining dressing around the outside.

Serves 6

INGREDIENTS

TO SMOKE THE SALMON

400g fresh salmon fillet
50g caster sugar
50g salt
50g green tea leaves
50g oak wood chips
1 sprig fresh thyme
Tin foil
2tbsp honey
2tbsp grain mustard
Oil for frying

THE SALAD

6 radishes, grated
2 tomatoes, seeded and cut into strips
150g mixed salad leaves

THE DRESSING

2tbsp mayonnaise
1tbsp white wine vinegar
1tbsp horseradish sauce
2tbsp grated fresh horseradish (optional)
6tbsp water
Salt and pepper