

Smoked salmon salad with crowdie dressing

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RADIO



Ingredients

For the salad

250g hot smoked salmon (or smoked fish of choice)
3 little gem lettuce
150g toasted pine kernels
4 spring onions
1 cup of croutons

For crowdie dressing

300g crowdie
150ml rapeseed oil
1/4 clove garlic (peeled)
Juice of half lemon
Salt and pepper



Prep Time: 15 mins

Cooking Time: 0 mins

Serves: 4-6

Method

1. Remove the skin from the smoked salmon, flake it and set aside.
2. To make the dressing, put the crowdie, the oil, garlic and lemon juice into a blender or a food mixer and season lightly.
3. Blend on high until smooth and has the consistency of double cream.
4. If the dressing is a little thick or splits then add a small amount of very hot water and blend again. Once the consistency is right, set aside.
5. Skin the spring onions and then with a hot dry griddle pan, char them, then slice.
6. In a large bowl or on individual plates start to build layers of the salad using the individual lettuce leaves, smoked salmon and spring onions. Garnish with the pine kernels and croutons.
7. Then spoon some of the dressing over the top of the salad and serve.