



## Cold Smoke Recipes

### Cucumber and Salmon Appetiser

Ready in: 15m

Serves 4 people

#### Ingredients

- 1 1/3 Lebanese cucumbers sliced
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- 2/3 cup Wasabi mayonnaise
- 2/3 handful(s) Chopped dill
- 1 1/3 Lemons zested
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#### Instructions

1. Slice the Lebanese cucumber into 1/2 cm slices.
2. Add 10g of regal cold smoked salmon to each slice of cucumber.
3. Using a teaspoon of Wasabi mayonnaise place a small dollop on top of the smoked salmon.
4. Place finely chopped dill and lemon zest to complete the appetiser.
5. Refrigerate for a few hours or Serve and enjoy.

# NZ Salmon

## Pancakes with Banana, Salmon & Maple Syrup

Ready in: 10m - Cooking time: 10m - Waiting time: 20m

Serves 4 people

### Ingredients

- 1/4 of a cup of mashed banana
- 2 eggs
- 1 cup milk
- 40 grams butter
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- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice
- 1/4 grams Sea smoke Manuka Cold smoked Salmon
- 125 grams plain flour
- 2 1/2 teaspoons baking powder
- 4 small bananas sliced and split halfway
- 1 part maple syrup
- 1 part lemon wedges



### Instructions

1. Combine Banana, Eggs, Milk, Butter, Caster Sugar, Lemon Rind and Lemon Juice in a bowl and whisk together.
2. Sift the Flour and baking powder in a bowl to make a well in the centre, and then add the egg mixture.
3. Rest the batter for 20 minutes.
4. Use a ladle and Cook the pancake in a heavy fry pan on a medium heat, with butter.

# NZ Salmon

5. Serve with smoked salmon, banana, maple syrup and lemon wedges.

## Pastrami wraps

Ready in: 20m

Serves 4 people

### Ingredients

- 1 1/3 tablespoons sweet chilli sauce
- 1 1/3 tablespoons soy sauce
- 2/3 tablespoon fish sauce
- 2/3 teaspoon sugar
- 2/3 squeeze of 1/2 a lemon
- 133 1/3 grams Regal Pastrami salmon
- 2/3 Avocado
- 2/3 Cucumber
- 2/3 Red Capsicum
- 10 Coriander sprigs



### Instructions

1. De-seed a Lebanese cucumber, thinly slice the red capsicum and avocado, followed by preparing the coriander stalks - leaving 1 x leaf on each particle.
2. To make the sauce, mix all ingredients well in a small bowl, add the sweet chilli sauce, fish sauce, soy sauce, and sugar and lemon juice.
3. Lay the salmon out flat, adding the avocado first in the centre, and then followed by the cucumber and capsicum strips alongside each other, then lastly place the sprig.
4. Roll tightly together, you can add crème fraiche or a toothpick if you wish.



## Herb Fritter with Salmon & Wasabi Mayonnaise

Ready in: 25m - Cooking time: 10m - Waiting time: 3m  
Serves 4 people

### Ingredients

- 2/3 cup Plain flour
- 2 teaspoons Baking Powder
- 2 Eggs
- 2/3 teaspoon Salt
- 2/3 Sprinkle of Ground Black Pepper
- 2/3 cup Chopped Basil
- 2/3 Lemon with Zest finely Grated
- 1 1/3 tablespoon(s) Olive oil spray
- 133 1/3 grams Regal Cold Smoked Salmon
- 2/3 cup(s) Wasabi Mayonnaise
- 2/3 cup(s) Soda or chilled water



### Instructions

1. Combine the flour, baking powder, eggs, soda water or water (the soda water makes the fritters particularly light), salt and pepper in a mixing bowl, beating to make a smooth batter. Cover and stand for 15 minutes or up to 4 hrs in the fridge (this allows the gluten in the flour to rest and ensures the fritters will be tender). This base batter can be flavoured with different ingredients.
2. Stir chopped herbs and lemon zest into the rested batter. Heat a heavy fry pan over a medium heat and coat or spray with the oil.



3. Drop small spoonful of mixture into the hot pan, and cook until bubbles form in the mixture, then turn and cook the other side, fritters are cooked when they bounce back when pressed gently. Lightly re-oil pan between batches.
4. Top each fritter with a small slice of smoked salmon, and garnish with a little wasabi mayo and a sprig of dill.



## Salmon Canapes on Rye

Ready in: 10m - Cooking time: 10m

Serves 4 people

### Ingredients

- 12 part(s) quarters of rye sourdough (1.5cm thickness)
- 1/2 part(s) Olive oil cooking spray
- 100 mL Crème fraiche
- 1/2 tablespoon(s) chopped dill
- 1/2 tablespoon(s) lemon zest
- 1 Lebanese cucumbers sliced in half then thin strips
- 100 grams Regal cold smoke sliced salmon torn into strips
- 1/2 cup(s) Micro herbs or fresh sprouts



### Instructions

1. Preheat oven to 180degC.
2. Spray both sides of bread with olive oil spray.
3. Spread bread on an oven tray & bake for 10-12mins.
4. Combine crème fraiche, dill & lemon zest and stir until smooth.
5. Spread toast with mixture and overlap cucumber slices.
6. Top each quarter with salmon, and sprinkle with herbs & remaining zest.





## Salmon Summer Salad

Ready in: 10m - Cooking time: 5m

Serves 4 people

### Ingredients

- 4 cups Dried penne pasta
- 200 grams Regal cold smoked salmon
- 1 Avocado chopped
- 75 grams buffalo mozzarella
- 1 Lemon for juice and zest
- 1 handful Fresh basil and dill chopped
- 1 dash salt and pepper



### Instructions

1. Cook penne pasta accordingly to the manufactures instructions.
2. While pasta is cooking slice cold smoked salmon into thin strips,
3. Break the buffalo mozzarella and set aside.
4. Chop the Avocado, basil and dill and set aside.
5. Combine all ingredients in a large bowl, gently toss through the pasta, season with salt, pepper and lemon zest and juice.

# NZ Salmon

## Salmon, Crab and Prawn Parcels

Ready in: 30m – Waiting time: 30m

Serves 4 people

### Ingredients

- 66 2/3 grams Manuka cold smoke sliced salmon
- 1 1/3 Large Cooked fresh crabs
- 200 grams Fresh cooked prawns
- 1 1/3 tablespoon(s) Crème fraiche
- 2/3 stalk of celery finely chopped
- 1 1/3 Lemons - use juice and zest
- 2/3 handful(s) Dill - chopped
- 2/3 birds eye chilli
- 2/3 Avocado - mashed
- 2/3 half of a red capsicum
- 2/3 part(s) olive oil to grease ramekins



### Instructions

1. Using Ramekins, grease with a small amount of olive oil and then layer around the ramekin with the Manuka smoked salmon. Refrigerate.
2. Peel cooked prawns and fresh crab, dice into small amounts, add crème fraiche, celery finely chopped, dill, and lemon zest and lemon juice, mix all ingredients well - then season with salt and pepper.
3. Fill ramekins with seafood mixture right to the top, then add a layer of smoked salmon to cover the top, refrigerate for 30 mins.
4. Mash an avocado, add lemon juice, zest and one finely chopped bird's eye chilli, mix well until all the lumps are removed and it's smooth.





5. Now remove ramekins from the fridge, run around the inside of the ramekin with a flat head knife, turn upside down on a small plate, it should drop out of the ramekin easily enough, garnish with the avocado topping, capsicum, micro herbs and a wedge of lemon. Then serve.