



Beetroot Cured Salmon with Potato Rosti



Ingredients

Hunter Cured Salmon – Beetroot & Vodka 2 x 100g (serves 4)

Cheery Tomatoes 225g

Rocket 300g

Good quality olive oil

Chives Crème Fraiche

160g Crème Fraiche

20g Chopped Chives

Mix ingredients, place in a piping bag, cut the end, so you can pipe the crème fraiche onto the plate.

Potato Rosti

480g Grated Potato

50g Melted Butter

Salt & Pepper

15g Chopped Chives

- Heat frypan, divide mix into 5 rounds, fry until golden, turn, then fry until potato is cooked through.
- Serve with rocket, cherry tomatoes, salmon and drizzle with olive oil and pipe the chive crème fraîche.