



Smoked fish platter with sweet and sour pickled vegetables.

This recipe provides the option of a mixed smoked fish starter or a main course. Serve with sourdough bread.

Preparation time **30 minutes** Cooking time **5 minutes**

Ingredients (per person)

- Hot smoked pate - 70gm (order from us via code **08BASHP00E2N SEABASS: HOT SMOKED PATE - WITH LIME & CORIANDER -500GM NETT PACK**)
- Smoked Salmon - 100gm (order from us via code **05SALD00K0A SALMON:SMOKED - D CUT SIDE - KG**)
- Smoked Mackerel - 1 fillet (order from us via code **05MACF16E7W MACKEREL: FILLET - SMOKED -2 X 160-200GM NETT PACK**)
- Radish - sliced - 1
- Carrot - sliced - 20gm
- Cucumber- sliced - 20gm
- Dill - 3gm
- Kefir yogurt - 20gm
- Pickling Vinegar - 20ml
- Sourdough - 1 slice
- Unsalted butter - 15gm

Instructions

1. Slice the radish, cucumber and carrot. Use a variety of methods (sliced lengthways and across) to offer different cuts when assembling the dish. Place in a vacuum bag and add pickling vinegar. Vacuum pack and allow to pickle for 25 minutes. If you do not have a vacuum packing machine, place the vegetables in a bowl and allow the vegetables to pickle in the vinegar for an hour.
2. To assemble the dish, place the smoked seabass p te into a bowl and place the smoked mackerel and smoked salmon on your chosen platter or board. Garnish with the pickled vegetables and dill.
3. Serve with kefir yogurt and the sourdough bread with unsalted butter.

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