








Beckett's Farm

STARTERS

New Potato & Smoked Mackerel Salad



Method

-  350 gm new potatoes
-  1 tsp horseradish dressing
-  Juice of 1 lemon
-  Salt and pepper
-  2 x 200 gm smoked mackerel fillets
-  85 gm mixed salad leaves
-  200 gm crème fraiche

1. Cook potatoes in a large pan of boiling salted water for 15-20 minutes or until tender

2. While the potatoes are cooking, mix the crème fraiche in a large bowl with the horseradish and lemon juice. Season with salt and pepper

3. Drain the potatoes, halve and set aside to cool down for a few minutes. Tip potatoes into the crème fraiche mixture and stir together. Add smoked mackerel and mixed salad leaves, and toss gently together. Divide salad between two plates and serve while potatoes are warm

