



‘Huon’ Cold Smoked Salmon with Celeriac Remoulade

‘Huon’ Salmon

500 grams of “Huon” cold smoked salmon
50 grams of “Huon” salmon caviar
Lemon wedges
Baby watercress leaves

Celeriac Remoulade-

(substitute with a good cup of quality egg mayonnaise if you don’t want to make your own mayonnaise mixture)

1 large celeriac
2 egg yolks
1 teaspoon Dijon mustard
60ml lemon juice
2 gherkins, finely chopped
1 teaspoon of salted capers, finely chopped (rinsed and drained well)
1 garlic clove
300ml olive oil (not extra virgin)
1 bunch of chives (or flat leaf parsley) finely chopped
Salt and pepper

Method-

To make the remoulade place the mustard, lemon juice and garlic in a food processor and blend until well combined. Whilst the motor is running gradually add the olive oil to the egg yolk mixture in a thin, steady stream until well combined and mixture is thick and creamy. Add the finely chopped gherkins and capers to the mixture and season with salt and pepper. Add the chopped chives (or parsley) to the remoulade and stir until well combined.

Peel celeriac, cut into quarters and drop into a bowl of acidulated water (water with lemon juice or vinegar to stop the celeriac discolouring) leave for 10 minutes. Remove celeriac from water and shred celeriac using the shredding blade on your food processor or finely slice (julienne).

Place the shredded celeriac in to the remoulade mixture and stir until well combined.

To serve, Divide celeriac between 6 to 8 plates, place a good amount of “Huon” cold smoked salmon on top of the celeriac remoulade, top with “Huon” salmon caviar and scatter with watercress leaves. Serve with lemon wedges.