



**READY TO COOK**  
BY HARRIS FARM

# HOT SMOKED WILD SALMON SALAD WITH POTATO ROSTI AND HERBED YOGHURT DRESSING



PREP  
**20 min**



COOK  
**20 min**



SERVES  
**4**

## INGREDIENTS:

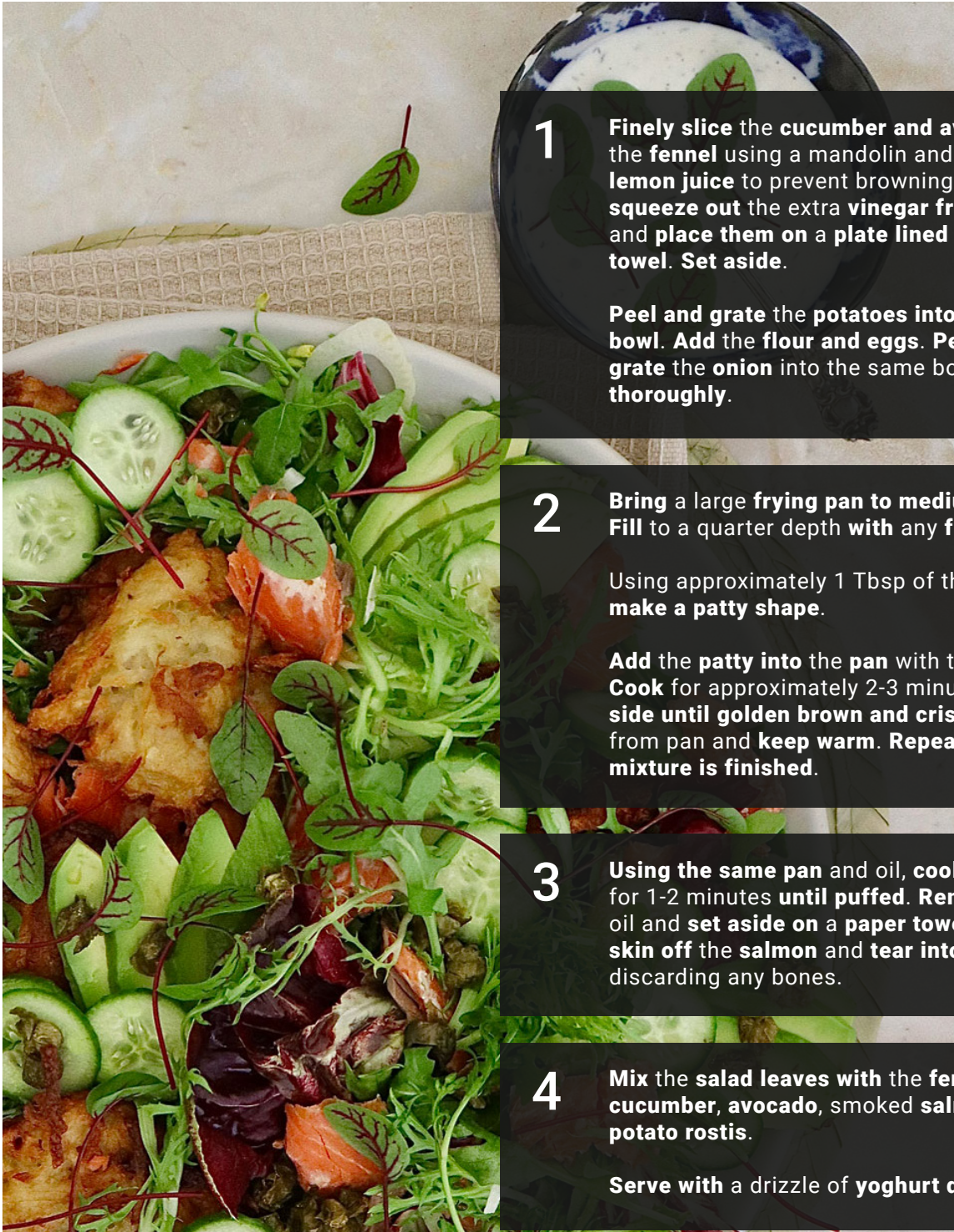
- > 700g Potatoes
- > 1 Brown Onion
- > 2 Tbsp Capers
- > 150g Hot Smoked Salmon
- > 1 Lebanese Cucumber
- > 1 Avocado
- > 150g Fennel
- > 120g Mixed Salad Leaves
- > Greek Yoghurt Dressing

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Frying Oil
- > 2 Eggs
- > ½ Cup Flour



# METHOD – GET COOKING!



**1** Finely slice the **cucumber and avocado**. Shave the **fennel** using a mandolin and **toss with lemon juice** to prevent browning. **Drain and squeeze out** the extra **vinegar** from the **capers** and **place them on a plate lined with paper towel**. **Set aside**.

**Peel and grate** the **potatoes** into a **mixing bowl**. Add the **flour and eggs**. **Peel and grate** the **onion** into the same bowl and **mix thoroughly**.

**2** Bring a large **frying pan** to **medium high heat**. Fill to a quarter depth with any **frying oil**.

Using approximately 1 Tbsp of the mixture, **make a patty shape**.

**Add the patty into the pan** with the hot oil. **Cook** for approximately 2-3 minutes on **each side until golden brown and crispy**. **Remove** from pan and **keep warm**. **Repeat** until the **mixture is finished**.

**3** Using the **same pan** and oil, **cook the capers** for 1-2 minutes **until puffed**. **Remove** from the oil and **set aside on a paper towel**. **Remove the skin off the salmon** and **tear into small pieces** discarding any bones.

**4** Mix the **salad leaves** with the **fennel, cucumber, avocado, smoked salmon and potato rostis**.

**Serve with** a drizzle of **yoghurt dressing**.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover capers in a salad or an Italian style sauce.
- Use leftover dressing for wraps, potato salad or any roasted vegetable dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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