Less than 45 minutes Serves 6-8 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: Pickle:

- 6 radishes, sliced thinly
- 1 tsp (5ml) yellow mustard seeds
- 1 English cucumber
- 1 tsp (5ml) pink peppercorns
- Salt and milled pepper
- 1 cup (250ml) each apple cider vinegar and water
- 1/2 cup (125ml) sugar
- 1 whole (1-1.2kg) oak-smoked salmon fillet
- 2 packets (30g each) watercress
- 1 packet (4s) spring onions, sliced
- <sup>1</sup>/<sub>2</sub> bulb fennel, sliced
- 2 bulbs beetroot, sliced
- Lemon wedges and olive oil, for serving

## Method

- 1. Combine pickle ingredients and allow to infuse for about 30 minutes.
- 2. Drain well and set aside.
- 3. Place salmon on a platter.
- 4. Toss watercress, spring onion, fennel and beetroot together.
- 5. Top fish with watercress salad and pickles.
- 6. Serve drizzled with olive oil and lemon wedges on the side.

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