

Less than 45 minutes

Serves 6-8

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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
 - ½ cup (125ml) sugar
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- 1 whole (1-1.2kg) oak-smoked salmon fillet
 - 2 packets (30g each) watercress
 - 1 packet (4s) spring onions, sliced
 - ½ 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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