

Savoury Smoked Salmon Stack



Sometimes the simplest of food is the best. Smoked Salmon has to be one of nature's most delicious ingredients. Of course, Scottish salmon is amongst the best in the world with many small artisan smokehouses still using traditional smoking methods of production.

The trick, I'm told, is to keep it simple and stick to old fashioned tried and tested methods. At Dunkeld Smoked Salmon they've been smoking fish for over 30 years and have won many prestigious awards for their small, niche range of smoked salmon products.

They dry-cure the fish in salt and smoke it in small kilns using a combination of whisky barrel chips and oak to give it a soft yet distinctive flavour. As well as a traditional smoked salmon they produce a fabulous hot smoked salmon which crumbled through pasta or salad is just heavenly. And don't get me going on their smoked salmon pate; spread it thick on chunky oatcakes and enjoy with a cheeky wee glass of chilled white wine.

This recipe uses a creamy cheese sauce which has always been fantastic with salmon. The strong flavour of the cheddar compliments the delicate smoky fish wonderfully. You can use other seasonal veg – thinly sliced parsnips are delicious here - but I find broccoli adds a bit of colour and gives a nice chunky bite to the smooth sauce.

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Ingredients:

Serves 4

100gms plain flour
1 egg beaten well
275ml skimmed milk
Rapeseed oil
1 small garlic clove
1 small chopped onion
1 head broccoli broken into small florets
200gms pack Dunkeld Smoked Salmon
30gms farmhouse butter
40gms plain flour
275ml skimmed milk
60gms strong Scottish cheddar
Tablespoon fresh chopped dill
Seasoning

Method:

1. Mix the beaten egg and the milk. Sieve the flour and the salt into a bowl, make a “well” in the centre and gradually whisk in the beaten egg and milk.
2. Heat a wide frying pan, add the rapeseed oil and a ladle of pancake batter. Swirl round to cover the pan and cook for about a minute until the batter begins to bubble through all over.
3. Flip the pancake over – go on, toss it high – and cook for a further minute on the other side. Repeat this 3 times until the batter is complete and you have 4 large pancakes.
4. In a pan, heat some oil and add the garlic and onion until it has softened. Add the broccoli and cook for a further 5 minutes. Remove from heat.
5. For the sauce, melt the butter in a pan. Add the flour and beat into a roux. Slowly add the milk stirring all the time until thick. Take off the heat and stir in the grated cheese and chopped dill.
6. Add the vegetables to the sauce. Cut the salmon into thick strips and add to the sauce.
7. Place a pancake on a large plate. Spoon a ¼ of the mix down the middle of the pancake and fold the sides into the centre. Roll into a sausage shape and serve with seasonal roasted veggies or winter salad.