

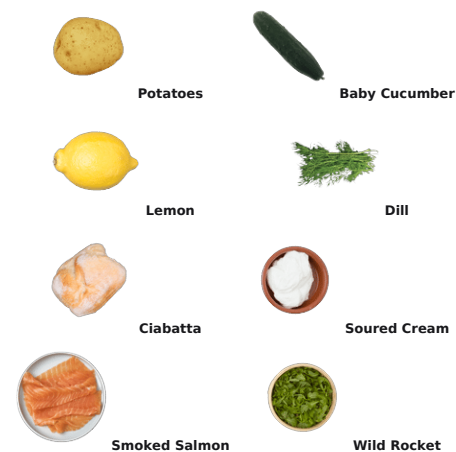


Smørrebrød Inspired Smoked Salmon Open Sandos

with Creamy Dill Potato Salad and Pickled Cucumber

Pescatarian

Preparation time : 25 min.



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Find the full recipe and preparation details online.
<https://hfresh.cottey.fr/en-GB/recipes/smorrebrød-inspired-smoked-salmon-open-sandos-56>

Detach me! _____

Before you start

Plan ahead by checking the use-by dates of your ingredients. Rinse fresh produce and prepare the quantities listed below.

Utensils

Large Saucepan, Bowl, Kettle, Sieve, Zester

Ingredients for 1-6 people

Ingredient	2p	3p	4p
Potatoes (grams)	450	700	900
Baby Cucumber (unit(s))	1	1½	2
Lemon (unit(s))	1	1½	2
Dill (bunch(es))	1	2	2
Ciabatta (unit(s))	2	3	4
Soured Cream (grams)	150	225	300
Smoked Salmon (grams)	100	150	200
Wild Rocket (grams)	20	40	40
Add yourself			

Salt, pepper, oil and water according to taste.

Nutritional values

Per serving	Amount
Energy (kJ)	2781 kJ
Energy (kcal)	665 kcal
Fat	24.3 g
of which saturates	10.1 g
Carbohydrate	92.7 g
of which sugars	8.9 g
Dietary Fibre	8.5 g
Protein	26 g
Salt	2.21 g

Allergens

Milk, Wheat, Fish, May contain traces of allergens, Barley, Cereals containing gluten, Rye

Always check the product labels for allergen information.



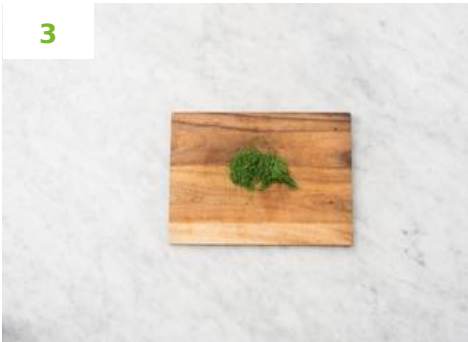
Get Started

- a)** Boil a full kettle of **water**. Chop the **potatoes** into 2cm chunks (no need to peel).
- b)** Pour the **boiling water** into a large saucepan with ½ **tsp salt** for the **potatoes**.
- c)** When boiling, add the **potatoes** to the **water** and cook until you can easily slip a knife through, 15-20 mins.
- d)** Drain in a sieve and run under **cold water**. Then set aside to cool.



In a Pickle

- a)** While the **potatoes** boil, trim the **cucumber** and thinly slice into rounds.
- b)** Zest and halve the **lemon**.
- c)** In a small bowl, combine the **cucumber** with a good squeeze of **lemon**, a pinch of **sugar** and a pinch of **salt**. Toss to coat and set aside to pickle.



Prep Time

- a)** Meanwhile, roughly chop the **dill** (stalks and all).
- b)** Halve the **ciabattas**.



Get Dressed

- a)** In a large bowl, combine the **soured cream**, **two thirds** of the **dill**, a pinch of **lemon zest** and a good squeeze of **lemon juice**.
- b)** Drizzle in some **olive oil** (if you'd like) and season generously with **salt** and **pepper**. Set aside for now.



Toast the Ciabattas

- a)** Meanwhile, toast the **ciabatta halves** in your toaster until golden.



Finish and Serve

- a)** When everything's ready, share the **toasted ciabattas** between serving plates and spread over **half** the **soured cream**.
- b)** Top with the **cucumber slices** and **smoked salmon**. Sprinkle over the remaining **dill** and **lemon zest**.
- c)** Add the **potatoes** to the remaining **soured cream dressing** and toss to coat. Season with more **salt** and **pepper** if you feel it needs it.
- d)** Serve the **potato salad** and **rocket** alongside. Drizzle a little **olive oil** over the leaves to finish.

Enjoy your meal!