

Now you can make your own Kippered Salmon and Horseradish Sauce Sandwich



KIPPERED SALMON AND HORSERADISH

**2 slices of good, fresh, unbuttered
brown or granary bread**

A cup of kippered salmon

Four slices of cucumber

A handful of fresh mixed lettuce leaves

*(We use iceberg, frisee and lollo rosso. You can
also try cos, swiss chard, rocket or baby spinach.)*

**Sea salt and coarsely-ground black
pepper**

A dessert spoon of horseradish sauce
(See method below.)

For the horseradish sauce:

**1 dessert spoon of grated
horseradish root**

1 dessert spoon of white wine vinegar

2 teaspoons of caster sugar

2 tablespoons of double cream

**Sea salt and coarsely-ground black
pepper**

PREPARING THE FILLING

1. Our salmon is specially 'kippered' in a Scottish smokehouse. It's tricky to do at home, so try and buy it from a good fishmonger. We always check our salmon for bones and only use the pink bits. (Avoid anything dark.)

2. Slice the cucumber into 3mm slices. All of our shop kitchens have special millimetre-accurate slicers, ensuring perfect slices every time.

3. Mix the horseradish sauce ingredients together in a bowl.

MAKING THE SANDWICH

1. Spread a spoonful of the horseradish sauce right to the edges of the bread (we call this 'picture perfect').

2. Season with sea salt and coarsely-ground black pepper onto the sauce.

3. Arrange the chunks of salmon right across the sauce, and put the cucumber on top.

4. Lay a generous handful of mixed lettuce on the cucumber and put the top slice of bread on.

5. Cut in half diagonally with a sharp knife.



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