

Cold As Ice

Smoked salmon w/ chilled green herb gazpacho,
horseradish 'snow' & cucumber salad



A vibrant and delicious winter salad with a refreshing flavour punch to bring the ingredients to life.

LIFE WITHOUT FOODIE LIMITS WITH...

SENSODYNE

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Ingredients (serves 2)

For the salad:

- * 150g hot smoked salmon, we used Waitrose hot smoked salmon slices
- * ½ a cucumber, halved, seeds removed, then shaved into ribbons with a peeler
- * A handful of lambs lettuce leaves
- * Really good extra virgin olive oil

Good to know...

485 kcal per serving

This recipe contains **Fish, Milk** (Lactose) & **Sulphites**

For the green herb gazpacho:

- * 1 cucumber, peeled and seeds removed
- * 150ml of vegetable stock
- * 15g of fresh basil leaves
- * 15g of fresh chives, finely chopped
- * 75g of mascarpone
- * Sea salt
- * A pinch of sugar
- * 1 tablespoon of sherry vinegar
- * A few drops of green pepper Tabasco sauce

For the horseradish 'snow':

- * 100g Greek natural yoghurt
- * 10ml runny honey
- * 10g horseradish - freshly grated

Method

First make the horseradish snow: Mix together all the ingredients and pop in the freezer in a small container. Once the mix has frozen solid, use a fork to scrape into shavings. Re-freeze until ready to use.

Now move on to the green herb gazpacho: Place all the ingredients in a blender or food processor and blend until smooth. Pass through a sieve and chill in the fridge.

To assemble the dish: Break your salmon into large pieces no smaller than an inch.

Pour some of the green herb gazpacho into the base of your bowl. Arrange the cucumber ribbons, lambs lettuce and salmon pieces on top and drizzle with a little extra virgin olive oil.

Finish the dish at the table by adding the horseradish snow at the very last minute.

Optional: Serve w/ sour dough bread to mop up the gazpacho.

Now you're in the #SensodynersClub you can enjoy life without foodie limits!

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