



Salmon Crostini with Lemon Crème Fraîche

Matched with The Ned Pinot Rosé

Salmon

500 gram piece centre-cut skinless salmon fillet
2 tablespoons olive oil
1 tablespoon finely chopped thyme
sea salt and freshly ground pepper

Dressing

1/3 cup crème fraîche
1-2 tablespoons horseradish sauce
1 clove garlic, crushed
finely grated zest 1 lemon
3 tablespoons lemon juice

To serve

mixed baby salad leaves or rocket
grilled bread

Salmon: Remove the pin bones from the salmon with tweezers. Rub the salmon on both sides with olive oil, sprinkle with thyme and season well, patting it on to adhere.

Heat a non-stick sauté pan until very hot and cook the salmon for 1 minute each side to form a golden crust. The salmon will still be raw in the centre. Transfer to a plate and cool. Cover and refrigerate until ready to serve.

Dressing: Combine the ingredients in a bowl and season.

To serve: Using a sharp knife, slice the salmon in half lengthways to make two narrower pieces. Cut into 1/2 cm thick slices and arrange slightly overlapping on a serving platter. Drizzle with some of the dressing and scatter with the baby leaves. Serve with the remaining dressing and grilled bread. **Serves 6-8**



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