

Hot-smoked salmon salad with a chilli lemon dressing

This delicious salad is thrown together in minutes to make a fresh, seasonal dish that's stylish enough for entertaining

Ingredients

500g new potato, halved
200g pack asparagus tips
250g bag mixed salad leaves
(including young beetroot leaves
and watercress)
bunch each parsley and mint,
leaves picked and roughly chopped
140g radish, thinly sliced
8 x hot-smoked salmon steaks,
skin removed
4 spring onions, sliced diagonally

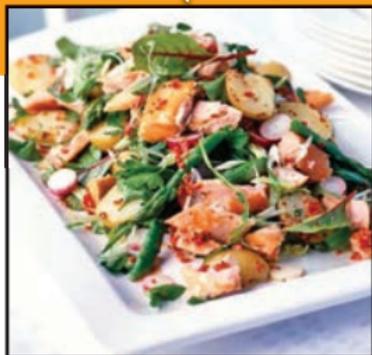
For the dressing

3 tbsp lemon juice
125ml olive oil
1 tsp wholegrain mustard
2 red chillies

Prep: 20 mins

Cook: 10 mins

Serves 8



Method

1 Boil potatoes in salted water for 10 mins until tender, adding the asparagus tips for the final 2 mins of cooking. Drain and allow to cool. Whisk together the salad dressing ingredients. then season to taste.

2 In a large bowl, toss together the potatoes, asparagus, salad leaves, herbs and radishes. Add two-thirds of the dressing, thoroughly mix through the salad, then spread the salad over a large platter. Break the hot-smoked salmon into large chunks, then scatter over the top along with the spring onions. Finish by pouring remaining dressing over the top.



Rhubarb Gin

Use seasonal rhubarb to make a G&T with a difference, or top with soda water for a refreshing summertime drink in glorious pink

Prep: 10 mins • Cook: 5 mins • Makes: 2 litres

Method

1 Wash the rhubarb, trim the stalks and discard the base and any leaves. Cut the stalks into 3cm lengths. Put in a large jar with the sugar. Shake everything around, put the lid on and leave overnight. The sugar will draw the juice out of the rhubarb.

2 After 24 hrs, add the gin, seal and shake everything around. Leave for about 4 weeks before drinking. You can strain the liquor off through a muslin-lined sieve and transfer to a bottle, but I often just leave the rhubarb and booze in the jar and ladle it into drinks that way. Over time the rhubarb and the gin go a much paler colour - this doesn't look as dramatic. The upside is you that have to get through it fairly quickly!

Ingredients

1kg pink rhubarb stalks
400g caster sugar
(don't use golden -
it muddies the colour)
800ml gin