

HOT SMOKED SALMON WITH HORSERADISH CRÈME SERVED WITH A FRESH WATERCRESS SAUCE

Serves 6

30ml/2tbsp olive oil
2 onions, chopped.
2 garlic cloves, crushed.
2 potatoes, peeled, halved and cut into thin slices (approx 225g/8oz prepared weight)
1 litre/ 1 ¾ pints vegetable stock
2 bunches watercress
nutmeg, generous grating
salt and freshly ground black pepper.
45ml/3tbsp double cream

6 x-85g (3oz) pieces of hot smoked, cured salmon.

to serve

200ml tub crème fraîche
2-3 tsp horseradish

1. Heat the oil in a large pan and add the onions, cover and cook over a medium heat for 10 minutes, stirring occasionally until softened. Add the garlic and potatoes and cook for a further 5 minutes.
2. Add the stock to the pan, bring to the boil, cover and simmer for 10 minutes. Add the watercress, nutmeg, salt and pepper and cook for 30 seconds until the watercress has wilted.
3. Remove the pan from the heat, allow to cool a little, then blend the soup until smooth. Return to a clean pan and stir in the cream. Re-heat and check the seasoning.
4. Preheat the oven to 375F/190C/ Gas 5. Place the salmon pieces on a baking tray and warm through in a preheated oven.
5. Meanwhile, mix together the crème fraîche and horseradish, season to taste.
6. To serve, divide the salmon between 6 warm, shallow serving bowls. Arrange a spoon of crème fraîche in each bowl and take to the table. Take the sauce/soup to the table and ladle around the salmon.
7. Serve with good bread

BLACK OLIVE CRUST WITH FETA WATERCRESS TOPPING

MAKES 2

225g / 8oz strong white flour
3½ g easy-blend dried yeast
approximately 125ml / 4fl oz warm water
2 tablespoons olive oil
85g / 3oz black olives, pitted and chopped
2 cloves garlic, crushed
3 plum tomatoes, sliced
1 teaspoon caster sugar

1. Sift the flour into a large bowl then stir in the yeast. Make a well in the centre of the flour and stir in the warm water and olive oil to make a soft, wet dough.
2. On a lightly floured surface, knead the dough for 10 minutes, until smooth and elastic.
3. Place the dough in a large, lightly oiled bowl. Cover with clingfilm and leave to prove in a warm place for about 1 hour, until doubled in size.
4. Preheat the oven to 230 C / 450 F/ Gas Mark 8.
5. When the dough has risen, knead again to 'knock it back' and gradually incorporate the olives and garlic.
6. Divide the dough in two, and roll each piece on a floured surface to a circle measuring approximately 30cm / 12 inches. Place on a lightly floured baking tray or pizza stone.
7. Arrange the tomato slices on top of the pizza and sprinkle over the sugar, season with salt and freshly ground black pepper and finish with a generous drizzle of extra virgin olive oil. Bake for approximately 15-20 minutes or until the pizza is crisp and the tomatoes have begun to caramelise.
8. To serve, place each pizza on a large plate and finish with chosen topping.

WATERCRESS TOPPING

200g / 7 oz feta cheese, crumbled into large chunks.
½ red onion, finely chopped
2 bunches watercress
2 tablespoons extra virgin olive oil
1 tablespoon lemon juice
1 Jar baby capers

In a bowl mix together the topping ingredients. Divide the mixture between the two pizza bases and serve immediately.

WATERCRESS GUACAMOLE

Place one bunch of chopped watercress, 250g of thawed frozen petit pois or garden peas in a large bowl. Pour in 3tbsp of olive oil, 1 large clove of crushed garlic, 1 tsp of chilli flakes (or one fresh red chilli chopped finely) 1 bunch spring onions chopped juice and zest of 1 lime or lemon Using a food processor, pulse and crush the watercress, peas and other ingredients together until a chunky hash. Season with plenty of salt and pepper and finish with a little juice of a lemon or lime to taste...

Serve Watercress Guacamole on bruschetta with pan fried eggs and chorizo or with roasted chicken as a fresh summer replacement for bread sauce.

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