

SALMON & CHIVE MOUTHFULS



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INGREDIENTS

Vitacress New Potatoes 1kg • 70g Wild Alaska King Salmon smoked (Deli Counter) • 200ml Crème fraîche - President • 1 Pack fresh chives • 3 Radishes • 1 Mill Atlantic Sea Salt - Pepper Mix • Olive oil - Terras de Portugal, unfiltered

METHOD

Cook the potatoes in salted boiling water until ready • Half the cooked potatoes, season with the salt - pepper mix • Whip the crème fraîche and add very finely chopped chive and salmon • Arrange on the potatoes as in the picture