

SMOKED SALMON ON IRISH SODA BREAD



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Serves: 6

INGREDIENTS

600g Hand sliced smoked salmon • 80g Kerrygold butter

Soda Bread for 2 loaves: 500ml buttermilk • 200ml cold water •
3 eggs • 500g wholemeal flour • 500g plain flour • 250g oatmeal •
Small teaspoon salt • 1tspn bicarbonate of soda

Garnishes: 1 Lemon (cut into 6 wedges) • 2 hard boiled eggs • 1 small bunch
chopped parsley • 60g chopped capers • 60g chopped onions

METHOD

Preheat oven to 190°C • Mix all the dry ingredients in a bowl • Mix the eggs with the water and buttermilk • Butter the non-stick bread tins • Mix the wet mix into the dry mix and divide between the two tins • Bake for 35 minutes • Test one loaf by removing from its tin and tapping the bottom • When ready it sounds hollow • Otherwise bake for 5 more minutes • Cool on a wire rack • Slice the soda bread • Spread with the Kerrygold butter • Remove the yolk from the white of the boiled egg and grate each separately • Arrange the egg yolk and white, chopped capers, parsley and onions in separate dishes • Lay out the smoked salmon and let all your guests create their perfect combination of bread, smoked salmon & toppings