

Salmon Nicoise and Sherry Vinegar Flavour Pearls

January 31, 2025

Salmon Nicoise and Sherry Vinegar Flavour Pearls



This is our version of a classic salad dish. Salmon Nicoise and Sherry Vinegar Flavour Pearls. A plate with lots of delicious bits that can be varied depending on what's available and personal preference.

I love to bake my own Salmon for the dish but feel free to use whatever you like. Tinned fish is great. Even a bit of roast Chicken for the seafood haters. Maybe Chickpeas, Fetta or Goats Cheese for vegetarians. Our **Limited Edition Sherry Vinegar Flavour Pearls** add a gorgeous tang to every bite. Just lovely with the creamy mayonaise.

What you'll need

- Up to 100g Fish per plate – see below
- Eggs – 1/2 per person – boiled & peeled
- Beans – lightly blanched – 4-6 each

- Baby potatoes – cooked and cut in 1/2s – 2 each
- Olives – 3 or 4 each
- Cucumber – a few slices
- Tomato – 1/2 or a few Cherry Toms
- Radish – sliced or 1/4's
- Spanish Onion or Shallot – a few fine slices
- Lemon wedge
- Mayonaise – 1 tbs each
- [Sherry Vinegar Flavour Pearls](#)

To do

We elected to make individual plates but one larger share plate would be wonderful too. You can pre-plate all of this (gladwrapped in the fridge ready to go) and just add the **Sherry Vinegar Flavour Pearls** and a little Salt & Pepper before serving.

I bought portions of fresh Salmon from the deli section at the Supermarket for our dish. Skin on is fine as it will easily peel off after its cooked. Simply lightly oil, season well and bake the fish (skin side down) for around 10 minutes at 180c or until your preferred doneness. Allow it to cool completely. The individual portions of hot smoked Salmon that you can buy would be an easy no cook substitute. Or tinned Tuna (I like mine in Olive Oil), slices of Smoked Salmon or other cooked Fish.

Next

Have all of your other salad components cut, boiled or sliced ready. Feel free to add in or remove any of the items that I have included. It's a dish that is designed to be flexible! I haven't added any leafy components to mine but a wedge of fresh Iceberg Lettuce or handful of Rocket would be nice.

To serve

If you are serving on individual plates as we did just pop

them all on the bench and add each item in the same spot on each plate. It is definitely easier that way. I started with the Salmon. I just flaked the cold cooked Fish with my hands to get nice big shards. Adding the Mayonaise next to it and also the Lemon wedge. Then the rest of the goodies so the colours looked nice next to each other.

When it's time to serve just give each plate a sprinkle with some Sea Salt and freshly ground Black Pepper add some **Limited Edition Sherry Vinegar Flavour Pearls** and enjoy.

Until next time

From the Peninsula Larder Team

“The best salads are made with love and eaten with joy.”

– Unknown but it sounds legit!

**If you'd prefer a different flavour, just click [HERE](#) There are plenty of others to choose from.