Smoked Salmon Spread with Rye and Lemon & Black Pepper Flavour Pearls

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Smoked Salmon Spread with Rye and Lemon & Black Pepper Flavour Pearls is deliciously simple to prepare yet actually a little bit fancy if you plate it nicely. Yes to a glass of bubbles to enjoy with it too

We called it a spread (because you'd spread it on with a knife) but if you add a little more mayo it could easily be a dip. We selected Lemon & Black Pepper Pearls but many of our other flavours would be delicious too.

What you'll need – serves 2

- 150g piece Hot Smoked Salmon
- Mayonnaise – aprox 1/2 cup of your favourite
- 1/2 Lemon – juice
- Capers 1 tbs
- 1 Shallot or 1/4 small Spanish Onion – fine dice
- a little Chilli if desired – I added some crispy Chilli oil
- Dill – chop aprox 2 tbs
- Salt and Pepper
- Rye Loaf – sliced
- Olive Oil
- Lemon & Black Pepper Flavour Pearls

To do

Set your oven to 180c. Lets prepare the Rye bread first. Mine was a day old so I cut the slices a little smaller and brushed them with Olive Oil. Seasoned them a little and baked for aprox 8 minutes until very slightly coloured yet still soft in the centre. I didn't want them to be too hard. If your loaf is fresh you could certainly just keep it fresh and cut the pieces a little smaller. Or even just buy some crackers and save yourself 10 minutes

Next

Peel the skin off the Salmon (discard it) and put the rest into a bowl. Break it up with a fork, checking for any pin bones as you do. Add the Mayonnaise and give it a mix. If you'd like it a little wetter, just add more. Next to add the flavourings. Juice of 1/2 Lemon, Capers (chop them up a little unless using baby Capers), Shallots, Chilli (if using) and Dill. Season well and give a good mix. Have a little taste to check seasoning. This can be kept for a couple of days in the fridge.

To serve

Simply put the Salmon mixture into a nice dish with a spoon or knife to serve and pile up the Rye Bread on a plate. Add a generous spoonful of our **Lemon & Black Pepper Flavour Pearls** to the Salmon before serving and enjoy.

Until next time

From the Peninsula Larder Team

> ***“My doctor told me I had to stop throwing intimate dinners for four unless there are three other people.”***
>
> ***— Orson Welles***

**If you’d prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.