



Crannog Restaurant

Recipe: Scottish Salmon Fillet with Smoked Salmon Scones

Ingredients

- 2 salmon fillets with skin on
- 300g mashed potato (e.g. King Edwards or Maris Piper)
- 75g plain flour (plus extra for rolling)
- 120g smoked salmon
- 1 tablespoon chopped dill/parsley
- 100g butter
- 2 tablespoons vegetable oil

Method

- Cool mash until warm (this makes it easier to work with).
- Roughly chop the smoked salmon, and add with the herbs to the mash. Mix thoroughly.
- Sift in the flour, continuously mixing the mash.
- Flour a cool surface and tip out mash.
- Knead for approximately 2 minutes to incorporate all mix.
- Flour a rolling pin and roll out the mash to 3cm thick.
- Use a round cutter to cut out the scones.
- Fry the butter and oil in frying pan.
- When butter starts to froth add the potato discs.
- Cook both sides until golden brown.
- Warm another frying pan with a little vegetable oil.
- Add the salmon to this pan, skin side down first until golden brown, then turn until all 4 sides of the salmon fillet are golden brown.
- The fillet should be cooked but can be transferred to the oven (in a hot ovenproof pan) for another few minutes if needed.
- Serve with spring vegetables, garnish with a sprig of parsley.