



## Recipe

### Marinated Smoked Salmon with Poppy Seeds

This is a lovely way to serve smoked salmon, Scandinavian style. It's very simple to do and brilliant as a sharing starter.

Preparation time: 15 minutes

Serves: 6

#### Ingredients

1 tbsp poppy seed, lightly toasted  
2 oranges, zest of both, juice of 1  
2 tsp red wine vinegar  
2 tsp olive oil  
½ tsp sesame oil  
300g smoked salmon  
85g radish, trimmed and finely sliced  
3 spring onions, finely sliced  
toasted rye or soda bread, to serve

#### Method

1. In a bowl, whisk together the poppy seeds, orange zest/juice, vinegar and oils with some black pepper and little salt, bearing in mind that smoked salmon is already quite salty.
2. Carefully separate the slices of salmon, then put in a mixing bowl with most of the radishes and spring onions. Drizzle over the dressing and gently toss together lightly – using your hands is best. Let the salmon marinate for just 5-10 mins while you toast the bread – any longer and the vinegar will begin to 'cook' the fish.
3. Spread the salmon over a large plate or platter, pour over any dressing left in the bowl, then scatter over the reserved radishes and spring onions. Bring to the table with a few forks and the toasted bread cut into fingers and let everyone help themselves.

With thanks to [BBC Good Food](#) for the idea