



BigFish Recipe™

A smash hit summer grazing board

A classy selection of nibbles that are perfect for a tennis afternoon. Simple to prepare but with lovely summer flavours, just put together a trayful and enjoy whilst watching the match (and a cool glass of Pimms!)

Preparation time: 15 minutes

Serves: 4

Ingredients

Smoked salmon canapés

1 pack BigFish Smoked Salmon and/or Smoked Sea Trout

A jar of marinated tomatoes in olive oil

1 large ripe avocado

Oatcakes

Cucumber-yoghurt salad

Half a cucumber

Thick natural yoghurt eg. Greek

Fresh dill

For the rest of your board

Two BigFish salmon fillets (any from our range) cooked as per pack instructions, then flaked and allowed to cool

Lumpfish caviar

Two eggs, boiled for 7-8 minutes (so yolk set but still sticky)

Lemon wedges

A selection of crackers and breads, for instance crispbreads, rice cakes, toasted sourdough, blinis

Method

1. Make the smoked salmon canapés

Mash your avocado in a bowl and season lightly with black pepper and a little sea salt. Now put spoons of avocado on the oatcakes, top with pieces of smoked salmon and finish off with a small piece of marinated tomato.

2. Make a refreshing cucumber salad:

Put a generous amount of yoghurt in a bowl then gently stir through the finely sliced cucumber and chopped dill. Don't stir too much or the yoghurt will get runny.

3. Put the canapés and cucumber salad on a board, then arrange all the other elements so that people can dip and enjoy with breads and crackers:

- Flaked salmon
- Eggs, halved
- Lumpfish caviar
- Wedges of lemon

Lou says:

"I love the simplicity of this but using good quality ingredients really makes it special. It's great for an informal afternoon enjoying the tennis with friends, everyone can pile in and make up their own favourite combinations."

