

SMOKED SALMON PLATTER

Smoked Salmon sharing platter featuring a delicious blend of Horseradish and creamy Ranch Dressing.



PREP TIME
5 MIN



COOK TIME
5 MIN



SERVINGS
4

Ingredients



- 100g [Blenders Ranch Dressing](#),
- 100g [Blenders Horseradish Sauce](#)

For the crispy capers

- 2 tbsp drained capers
- 2 tbsp extra virgin olive oil





For the salmon

- 500g smoked Atlantic salmon, sliced
- 1 tbsp fresh dill, loosely chopped or more to taste
- Freshly cracked black pepper for garnish
- 20g Sliced Shallots
- Sliced lemons
- Brown bread to serve

Allergens

Contains Gluten, Eggs, Fish, Milk, Mustard, Sulphites

Method

1. In a bowl, combine the [Blenders Horseradish Sauce](#) and [Blenders Ranch Dressing](#) and whisk until well combined. Set aside while you prepare the capers.
 2. Heat a small non-stick pan over medium heat with olive oil. When the pan is hot, add the capers to the skillet and cook until golden brown and crisp, about 3 minutes, tossing half way through. Transfer the capers to a paper towel lined plate and let cool.
 3. Cut the smoked salmon into 2-inch pieces and arrange on a large plate in a single layer. Spoon the dressing over the salmon evenly. Next, top with crispy capers. Finish the dish with fresh dill, cracked pepper and sliced shallot.
 4. Serve with brown bread.
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