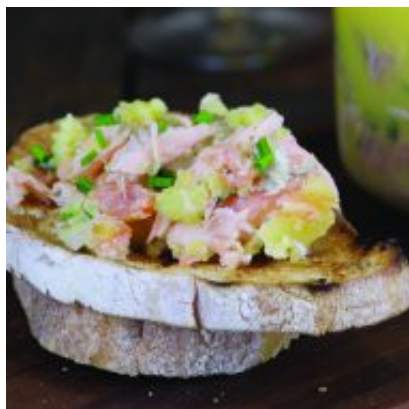


## Potted Smoked Salmon



**Serves:** 2

**Profitability:**

**Author:** Peter Sidwell, Simply Good Food TV

**Ingredients:**

100g fresh salmon

100g smoked salmon, chopped

Salt and pepper

1 lemon, zest and juice

1/2 red chilli, finely chopped

2 tbsp flat leaf parsley, finely chopped

1 tsp fennel seeds, finely chopped

**Steps:**

Season the fresh salmon and place in a foil encase. Bake for 10 minutes at 180°C until just cooked.

Melt butter on a low heat. Once melted, turn off heat and add smoked salmon, parsley, fennel seeds and chilli.

Add lemon juice and zest to the cooked salmon and mix, careful not to break up the fish but coat it in the liquid.

Spoon the mixture into a jam jar and press it down gently to ensure the butter rises above the fish to cause a seal of butter when cold.

Place in the fridge and remove 1 hour before serving.

Serve with warm toasted sourdough and a squeeze of lemon.