

Belhaven Smoked Salmon with Prawns, Horseradish Cream & Lime Vinaigrette

Belhaven Smokehouse Farmshop based in Dunbar has received numerous awards for their great tasting produce and their hand-sliced, traditional smoked salmon is exceptionally tasty, versatile and makes a great gift.

This stunning starter can be assembled ahead, then topped with dressed leaves just before serving.

Serves 2

Ingredients

- 1 tbsp crème fraîche
- 1 tsp horseradish sauce
- 4 Slices smoked salmon
- 10 Large cooked prawns, peeled but tails left on

For the salad

- Juice 1 lime, finely grated zest of ½
- 1 tsp clear honey
- ½ tsp finely grated fresh root ginger
- 2 tbsp light olive oil
- 2 Handfuls small leaf salad