

BEETROOT AND POTATO SALAD

on leaves with smoked trout
(vegetarian)

TIME:

- preparation: 5-10 min
- cooking: 20 min
- ready in about: 30 min

INGREDIENTS:

SERVES 1

- smoked trout
- 1 potato, cooked
- 1 beetroot, cooked
- 2 tablespoons spring onion (or just onion), chopped
- a few sprigs of fresh dill, chopped
- a handful of fresh leaves salad preferably including beetroot leaves (or any other)

DRESSING:

- 2 tablespoons extra virgin olive oil
- 1 teaspoon mustard
- 2 tablespoons water
- salt and pepper to taste

canvassimo

by Jo&Anna

HORSERADISH SAUCE:

- 2 tablespoons Greek style yogurt
- 1 teaspoon horseradish sauce (from the jar, or freshly grated)

METHOD:

1. Slice the cooked and cooled potatoes and beetroots.
2. Place on a plate salad leaves, then put potatoes and beets with smoked fish in the centre.
3. Mix all dressing ingredients in a mason jar and pour all over.
4. Sprinkle with fresh dill and spring onion
5. Mix horseradish sauce with yoghurt in a small bowl. Can be served aside or could be poured on smoked fish.