

CREAMED SYRACUSE SALMON POTATOES WITH WILD FENNEL AND SEMI-DRIED TOMATO FLAKES



INGREDIENTS

- 500g potatoes
- 2 spoons Salmon Cream
- 30g onion
- q.s. extra virgin olive oil
- 300g milk
- 50g wild fennel fronds
- 50g Mid-Dried Small Tomatoes "Gourmet" in Sunflower Oil

METHOD

- Braise the onion and potatoes together and cook in the milk.
- Add the wild fennel and continue cooking.
- Add two dessertspoons of creamed salmon.
- Season with salt and pepper. Liquidise and add the flakes of semi-dried tomatoes.
- Serve in soup bowls and garnish with a sprig of wild fennel and a drizzle of oil.

PRODUCTS IN THIS RECIPE



Salmon Cream



Mid-Dried Small Tomatoes
"Gourmet" in Sunflower Oil