



## Marinated Smoked Salmon With Poppy Seeds

**Servings:** 6

**Prep Time:** 15min

**Cook Time:** 0

### Ingredients

- 1 tbsp poppy seed, lightly toasted
- 2 oranges, zest of both, juice of 1
- 2 tsp red wine vinegar
- 2 tsp olive oil
- ½ tsp sesame oil
- 300g smoked salmon
- 85g radish, trimmed and finely sliced
- 3 spring onions, finely sliced
- toasted rye or soda bread, to serve

### Directions

1. Whisk together the poppy seeds, orange zest and juice, vinegar and oils with some black pepper and a pinch of salt – be sparing with the salt, as smoked salmon is naturally quite salty.
2. Carefully separate the slices of salmon, then put into a mixing bowl with most of the radishes and spring onions. Drizzle over the dressing and gently toss together lightly – using your hands is best. Let the salmon marinate for just 5-10 mins while you toast the bread – any longer and the vinegar will begin to 'cook' the fish.
3. Spread the salmon over a large plate or platter, pour over any dressing left in the bowl, then scatter over the reserved radishes and spring onions. Bring to the table with toasted bread and a few forks, and let everyone help themselves.