

## Salmon & Potato Delight In VRM

### Ingredients

8 white potatoes

1 red chilli finely chopped

400grams smoked salmon

½ cup mayonnaise

½ cup cream Fraiche or sour cream

½ cup coriander or parsley or both

½ cup finely chopped fresh chives

Salt and Pepper

Olive oil

1 lemon

25g caviar

### Method using Delicake

Peel and cut potato, then steam or boil till they are cooked. Drizzle olive oil, salt as soon as you drain water and roughly mash.

Dressing: Combine cream fraiche, mayonnaise, pepper and lemon in a bowl.

Herbs: Roughly chop coriander/parsley and chives. Leave a few long chives to decorate.

Assemble Delicake, 1<sup>st</sup> layer potato, 2<sup>nd</sup> layer herbs, 4<sup>th</sup> layer dressing 5<sup>th</sup> layer salmon folded in four lines by 3 rows. Top with chives & caviar.

Refrigerate till you're ready to serve.

Remove sleeve upwards to cut & serve from the base, then drizzle with dressing to suit taste.

Chefs Note: you can use six potato and 300g salmon for Traditional Round Master.