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by Liz Robb

Salmon Parcels with Honey & Lime Dressing

Ingredients

5 tablespoons of mayonnaise
3 tablespoons of soured cream
1 small red chilli
1 lime
350g shrimps or small prawns
Salt and freshly milled black pepper
8 slices of smoked salmon
2-3 tablespoons of walnut oil
1 tablespoon of runny honey
Watercress
Chives
1 lemon
Thinly cut brown bread and butter.

Preparation

1. Spoon the mayonnaise and the soured cream into a bowl. Chop the chilli finely and stir it in. Finely grate in the zest from half of the lime, grind in some black pepper, add the shrimps and stir well to coat them.
2. Lay flat a slice of smoked salmon and put a generous spoonful of the mixture into the middle. Tightly roll the salmon around the filling, tuck in the ends to make a tidy parcel and place on a plate. Repeat to use up all the slices of salmon and filling. Cover the plate with cling film and leave in the fridge to chill.
3. Grate the rest of the lime zest finely into a small bowl and squeeze in all of the juice from the lime. Add the walnut oil and the runny honey then whisk well together. Season to taste with salt and black pepper then cover and chill in the fridge.
4. To serve, place one or two of the salmon parcels on a plate and garnish with watercress and chopped chives [or a green salad of your choice] with a wedge of lemon. Shake then drizzle the dressing over the watercress, or serve it in a small jug. Grind a little black pepper over the salmon.
5. Serve with a plate of thinly sliced brown bread and butter.

Cooks Note

This is a great starter for festive occasions, it's one of our favourites for Christmas day! It is fairly light and extremely simple to put together, but the tangy citrus dressing, with a little sweetness from the honey, and smoked salmon stuffed with creamy prawns and a touch of chilli really are delicious together.

Makes 8 salmon parcels; 8 small starters or 4 very generous servings.