

Chef's Table: May 2010

**Grilled salmon fillets with asparagus, Jersey Royal potatoes,
chive and crème fraiche salad**

Use the best of the month's produce in this popular dish from The Bridge – only you'll find it with grilled sardines instead of salmon there!

Ingredients

1 bunch asparagus

2 salmon fillets

Jersey Royals potatoes

Chives, finely chopped

1tbsp lemon juice

4 tbsp crème fraiche

1 little gem lettuce, separated into leaves

Method

1. Cut bottom off asparagus and lay on baking tray. Splash with olive oil and grill for two minutes until charred and tender
2. Scrape potatoes, then boil in salted water until tender. Drain and lightly crush with a fork
3. When cool, add the crème fraiche, lemon juice, chives and salt & pepper
4. Grill salmon fillets on oiled baking sheet until cooked
5. Place a few lettuce leaves on each plate. Pile potato salad on top and arrange salmon fillets on top of salad. Finish with the chargrilled asparagus
6. Drizzle with olive oil and serve with wedges of lemon

To drink

Croix Gratiot Picpoul de Pinet - £ 8.99

Mark Archer from Vinology says: "This a delicious, crisp white from the Languedoc in France. The refreshing lemon fruit flavours and zingy acidity make it the perfect match for salmon and asparagus."