

Warner's Budgens Taste Club April 2010

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Chef's Table: Pancetta Wrapped Fillet of Salmon, New Season Jersey Royals with Watercress & Shallot Butter

If time is short, try this quick and easy family supper full of the flavours of spring, says Will Greenstock, head chef at the award-winning Horse & Groom. Don't forget to use your seasonal flavours money-off vouchers instore!

Serves 4

Ingredients

4 salmon fillets
12 rashers streaky bacon
1kg Jersey Royals, washed and scrubbed
1 bag watercress, washed & chopped
1 shallot, peeled & finely chopped
100g unsalted butter, at room temperature
salt & pepper

Preheat the oven to 200°C.

Method

1. To make the watercress & shallot butter mix the chopped watercress and shallot with the butter (you may need to soften the butter slightly in a microwave) and season with salt and pepper.
2. Cook the Jersey Royals in salted boiling water until tender. Meanwhile wrap 3 slices of bacon around each salmon fillet. Place the salmon fillets on a roasting tray and roast in the oven for 12-15 mins or until just cooked through.
3. When the Jersey Royals are cooked drain them, then return them to the pan. Add the watercress butter and stir to melt. Every potato should be nicely coated in the butter.
4. Serve the salmon and potatoes on warmed plates with a little more of the melted watercress butter drizzled over the top of the salmon, and a simple salad of either more watercress or rocket.