



**Taste
Causeway**

Northern Ireland



Taste Causeway Recipes have been designed by our very own celebrity Chef Paula Mc Intyre to showcase our unrivalled food and drink produce.

**Taste
Unrivalled**

Paula Mc Intyre

North Coast Smokehouse smoked salmon with pickled radish, beetroot, horseradish crema and Lacada dulse stout crackers

Serves 4 as a starter

2 North Coast smokehouse smoked salmon steaks

Pickled Radish

8 radishes, quartered
25ml cider vinegar
25ml water
25g sugar
salt to taste

Simmer the vinegar, water and sugar until the sugar has dissolved. Season to taste. Add the radishes and allow to pickle for an hour.

1 large beetroot, scrubbed

1 tablespoon Brighter Gold rapeseed oil
Salt

Take a sheet of foil and place beetroot on top. Drizzle over the oil and scatter with salt. Fold up and bake in a 180oc oven until soft – about an hour and a half. Peel the beetroot and slice. Cut out shapes in the beetroot.

Horseradish crema

150ml sour cream
1 tablespoon horseradish sauce
1 teaspoon North Coast smoke house smoked pepper
Salt to taste

Mix together

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Lacada Dulse Stout crackers

150g plain flour
150g wholemeal flour
1 teaspoon seasalt
4 tablespoons Brighter Gold rapeseed oil
150ml Lacada Dulse stout
Mussenden kelp salt
Brighter gold rapeseed oil

Line 2 baking trays with parchment paper and set oven to 200oc.

Mix the flours and salt in a bowl and make a well in the centre. Add the oil and stout and mix to a dough. Lightly flour a board and roll out the dough as thinly as possible. Cut into shapes and place on the baking trays. Brush with a little oil and scatter over a little salt on each. Bake for about 15 minutes. Cool on a wire rack.

To assemble

Cut the salmon in half. Spoon and spread over the horseradish on top of each one. Drain the radishes and pat dry – arrange over the top of the salmon with the beetroot. Garnish with North Sperrin micro herbs. Serve with the crackers on the side.

