

## Dill - Roasted Salmon and New Potatoes

### You will need

Serves 4 - 6

Can be made using either fresh salmon fillets or Carricks Own Oak Smoked Salmon fillets

1kg baby washed new potatoes

2 tbsp olive oil

1 Red onion, thinly sliced into rings

6 Salmon fillets, skinned & boned

Juice & grated zest of 1 orange

Handful of chopped fresh dill

1. Preheat the oven to 190oC/fan 170oC/gas 5. Put the potatoes in a large roasting tin with the olive oil and some sea salt. Roast for 15 minutes, then scatter over the onion and cook for a further 15 minutes.
2. Turn the oven up to 220oC/fan200oC/gas 7 and nestle the salmon fillets between the potatoes and onions. Drizzle over the orange juice and sprinkle with orange zest, dill and a good grind of black pepper
3. Roast for 8-10 minutes, until nicely browned and cook through.

**Serve with a large dollop of Carricks Dill Sauce**

With your leftovers, in a large bowl, beat together 125g soft cheese, 75g crème fraiche & 2-3 teaspoons horseradish sauce. Flake the cooled salmon fillets & potatoes into the mixture and stir to combine. Check seasoning & consistency. Chill. Spread the roasted salmon pate thickly onto crusty granary rolls.