

three streams



Ingredients:

1 clove garlic, peeled and crushed
2 tsp. fish masala
1 tsp. coriander powder
1 tsp. cumin powder
1 tsp. chilli flakes
1/2 tsp. turmeric
1 tsp. salt
2 Tbsp. olive oil
1 onion, finely sliced
400g Three Streams Smokehouse lightly smoked salmon, cut into chunks
1/2 tsp. mustard seeds
2 Tbsp. crème fraîche
Fresh coriander for garnish
Comessa Foods - Roti's: white flour or whole wheat

Method:

Toast all the spices in a dry pan until aromatic.

Heat the olive oil in a large pan over medium heat, then add the onion, fry until soft and lightly golden. Stir in the spice mix.

Cook, stirring for a couple of minutes, until you can smell the spices and add the crème fraîche. Turn down the heat and simmer for about 10 minutes. Taste for seasoning. Add the salmon and cook for about 10 minutes or until cooked through.

Garnish with fresh coriander.

Serve with Roti's (Heat roti's prior to serving)

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