



**You will need:**

a Cedar Braai Plank from My Butcher's Block

**Ingredients:**

- 2 Three Streams Salmon portions, skin on
- 1/2 tub cream cheese
- 1 Tbsp wholegrain mustard
- 1/3 cup horseradish (creamed or fresh)
- 1/2 lemon, juice and zest
- 1/4 orange, juice and zest
- Salt

Soak maple plank in water overnight or for at least an hour.

Place braai planks on an open flame for 1 - 2 minutes on the side you will be arranging and braaing your dish.

Arrange the salmon portions on the cedar plank and cover with a kettle braai lid to cook to your liking.

Combine the remaining ingredients in a bowl and mix well.

Serve with a squeeze of lemon and a spoonful of cream cheese sauce and Enjoy!

**This delicious recipe by [www.mybutchersblock.co.za](http://www.mybutchersblock.co.za)**