



WINE THAT LOVES COMPANY

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SALMON SALAD

15 stalks thin asparagus, trimmed and halved
1/2 cup fresh dill, chopped
1/3 cup capers, chopped
1/2 cup good quality mayonnaise
2 tablespoons lemon juice
finely grated zest of 1 lemon
1 clove garlic, crushed
2 medium or 3 small cos lettuces
500g hot smoked salmon
2 avocados, halved and sliced

Cook asparagus in boiling water for 1 minute then drain under cold running water and set aside. Mix half the dill, half the capers, mayonnaise, lemon juice, zest and garlic. Season to taste with salt and pepper and thin with 1-2 tablespoons water. Layer lettuce, asparagus, salmon and avocados onto a large serving platter. Pour over dressing and sprinkle with reserved dill and capers. Serves 6

