## SMOKED SALMON SALAD WITH FENNEL, RICOTTA, CAPERS AND CUCUMBER

WITH SPIER 21 GABLES SAUVIGNON BLANC







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When it's really hot outside, no-one wants piping hot food for lunch! This simple, classy, cold salmon/trout salad is the perfect way to enjoy the summer heat while sipping on a fabulous glass of chilled Sauvignon Blanc. You can also use hot smoked trout (cooled, flaked) for this salad - find it in the fish deli section of most good supermarkets.

#### **INGREDIENTS**

Serves 4. Prep/cooking time: 10 minutes

1 bunch watercress leaves, rinsed
1/2 cucumber, peeled into ribbons with a peeler
1 fennel bulb, finely cut/shaved
200 g cold-smoked salmon or trout ribbons
100 g ricotta cheese, crumbled
a handful capers
fresh lemon juice
extra virgin olive oil
freshly ground black pepper and salt, to taste

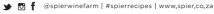
#### **METHOD**

On a large salad platter (or on 4 individual plates), assemble the watercress leaves, then top with cucumber, fennel, salmon/trout, ricotta and capers. Drizzle with lemon juice and olive oil, then season to taste with salt and pepper.

Serve immediately with a glass of Spier 21 Gables Sauvignon Blanc.



Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za



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