

JERRHAG & ERIKSSON GASTRONOMI

Salmon with green pepper, anchovies and trout roe

4 portions

400 g (2 slices) of salmon, skinned and boned

50 g trout roe

1 tbsp anchovies, Grebbestads

1 tsp green pepper in solution

2 spring onions

3 tbsp olive oil

1 lemon

1 dl sour cream, run through a coffee filter

A little mixed, tender lettuce

Sea salt & black pepper from the mill

Coat the salmon in a little olive oil and brown quickly in a hot frying pan – ideally Teflon.

Leave to cool slightly. Cut the salmon into slices so that there are 2-3 for each guest.

Carefully cut the anchovies into 1/2 cm pieces. Grind or chop the green pepper and thinly slice the spring onions. Mix with the olive oil.

Mix the sour cream with finely grated lemon peel. Add salt and pepper to taste.

Arrange on plates and serve with a little lettuce.