



## Recipe Card

# Farmers' Market Lunch with Smoked Salmon Parcels



Serving: 2



Cooking Time: 25 mins



Level: Easy



## INGREDIENTS

200g smoked salmon or ocean trout  
150g soft goat's cheese  
150g ricotta  
1 garlic clove, thinly sliced  
1/2 bunch chives, chopped  
1 lemon, zested, juiced  
1 teaspoon Dijon mustard  
1 teaspoon honey  
1/3 cup (80ml) olive oil  
1 bunch asparagus, trimmed  
1 egg, soft-boiled, peeled, chopped (optional)  
Microherbs or salad leaves, to serve (optional)  
Chargrilled sourdough bread, to serve

## PREPARATION

1. Grease and line two 150ml dishes with plastic wrap, then line with the smoked salmon. Place the cheeses, garlic, chives, lemon zest and 1 teaspoon lemon juice in a bowl, stir to combine, then divide among the lined dishes. Chill for 30 minutes to set.
2. Meanwhile, whisk the mustard, honey, 1/4 cup (60ml) oil and remaining 2 tablespoons lemon juice in a bowl, then set aside.
3. Heat a chargrill pan over high heat and brush asparagus with remaining 1 tablespoon oil. Cook, turning, for 1-2 minutes until just tender.
4. Invert the salmon parcels onto plates and serve with dressing, asparagus, egg, micro herbs and bread, if using.