

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

WITH SPIER 21 GABLES SAUVIGNON BLANC



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES  
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*21 Gables*

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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](http://shop.spier.co.za)

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