

Hot Smoked Salmon, Fennel and Burnt Orange Salad

TWO GOOD CO



Ingredients

3 fennel bulbs, trimmed
Sea salt and freshly ground black pepper
Extra virgin olive oil, for drizzling
1 radicchio, trimmed, washed and quartered
300g hot smoked salmon, skin and bones removed, flesh flaked
½ bunch of dill, fronds picked
1 bunch of marjoram, leaves picked
120g baby spinach leaves
1 orange, skin and pith cut away, segmented

BURNT ORANGE DRESSING
110g golden caster sugar
2 golden shallots, thinly sliced
½ teaspoon ground cardamom
½ teaspoon ground white pepper 2 fresh bay leaves
125ml (½ cup) orange juice
125ml (½ cup) extra virgin olive oil
Lemon juice, to taste

This was the first jar salad our former head chef Jane Strode created after joining us at Two Good Co, and features some of her favourite ingredients: hot smoked salmon, fennel and marjoram. The dressing uses really burnt sugar, adding a bitter element to balance the richness of the salmon.

To make the orange dressing, place the sugar in a small heavy-based saucepan. Combine all the remaining ingredients (except the lemon juice) in a jug and have it ready. Place the sugar over high heat and tilt the pan to keep the sugar moving as it melts - don't stir it with a spoon or it will crystallise. Let it burn and smoke, then quickly pour in the ingredients in the jug. Reduce the heat and simmer, stirring, until the sugar has dissolved completely. Set aside to cool, then taste and add a squeeze of lemon juice if needed to balance the sweetness.

Preheat the oven to 180°C and line a large baking tray with baking paper.

Cut two of the fennel bulbs into 1.5cm thick wedges and spread out on the prepared tray. Season with salt and pepper and drizzle with olive oil, then roast for 20 minutes or until golden brown on the edges. Shave the remaining fennel bulb using a mandoline or thinly slice with a sharp knife.

Meanwhile, preheat an open grill plate or barbecue to high, or heat a chargrill pan over high heat.

Char the radicchio until the edges are crisp and dark brown. Set aside to cool slightly, then trim off and discard the cores.

Place the roasted and shaved fennel in a bowl, add the radicchio, salmon, herbs, spinach and orange segments, and gently toss together. Dress with as much dressing as you like, and serve.

TIP: This makes more dressing than you'll need for this recipe, but it will keep well in an airtight container in the fridge for up to a month. It's a great condiment to have on hand.



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