Warm Potato & Salmon Roe Salad
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Recipe by Daisley Gordon (Courtesy of Daisley Gordon, Executive Chef of Marché & Café Campagne) | Serves 4

Ingredients

4 Olsen Farms “B”-size Yukon potatoes, steamed with skin on, cut in half

120 mL jar Loki Salmon Roe

10 mL sliced scallions

30 mL Red Wine Vinaigrette:

5 mL Dijon mustard

5 mL shallots, diced

60 mL red wine vinegar

240 mL canola/olive oil blend

(one or the other is just fine too)

Salt and freshly cracked black pepper

Freshly cracked black pepper

90-120 mL extra-virgin olive oil

Directions

1. Toss the warm, cooked potatoes in a bowl with the Red Wine Vinaigrette.

Red Wine Vinaigrette

Whisk the Dijon, shallots, and vinegar together in a bowl. Slowly whisk in the oil. Season to taste with salt and pepper.

2. Place two halves of potato on each of the four plates. Top each set of potatoes with 30 mL of salmon roe and some sliced scallions. Sprinkle with freshly cracked black pepper and a drizzle of olive oil.