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
- 1 four-ounce jar Loki Salmon Roe
- 2 teaspoons sliced scallions
- 2 tablespoons Red Wine Vinaigrette:
  - 1 teaspoon Dijon mustard
  - 1 teaspoon shallots, diced
  - 1/4 cup red wine vinegar
  - 1 cup canola/olive oil blend
    (one or the other is just fine too)
  - Salt and freshly cracked black pepper
- Freshly cracked black pepper
- 3–4 ounces 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 1 ounce of salmon roe and some sliced scallions. Sprinkle with freshly cracked black pepper and a drizzle of olive oil.