

SWEETCORN FRITTERS WITH HOT SMOKED SALMON
AND RED PEPPER KETCHUP

Gary Parsons, *H&B Executive Chef*

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an absolute dedication to honest, authentic, remarkable food.

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Ingredients

SERVES 4 PORTIONS

CA634 Chapel & Swan Hot Smoked Salmon	1.12kg
MA157 Dell'ami Grilled Mixed Peppers	100g
HS697 Harvey & Brockless Kitchen Red Pepper Ketchup	50ml
IN019 Cornish Sea Salt	5g
Eggs	3 eggs
Sweetcorn, drained and chopped	160g
Spring Onions, chopped	2 each
Corriander, Chopped, including stalks	15g
Smoked Paprika	5g
Lime, zested	1 lime
Self Raising Flour	80g
Polenta	50g
Cracked Black Pepper	2g
Micro Parsley	



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Method

1. Whisk eggs in a bowl, add the sweetcorn, spring onions, corrainder, smoked paprika and lime zest, mix well.
2. Sieve the flour, polenta and the salt and pepper into the egg mix. Heat a frying pan with oil. Using a teaspoon, spoon the batter carefully into the oil, creating little piles.
3. Cook until golden on both sides, once golden remove from the pan.
To create the circle, use a round cutter.
4. Remove the skin and blood from the hot smoked salmon, then flake into small pieces, ready to sprinkle on the fritter.
5. Add the chopped peppers to a small bowl and the red pepper ketchup, mix well.
6. Take the sweetcorn fritter, squeeze a little red pepper ketchup in the middle, add the flaked hot smoked salmon, spoon over the chopped mix peppers and finally add a sprig of the micro parsley.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

Dell'Ami Grilled Mixed Peppers

Grown around the town of Lodosa in Navarra, northern Spain, these small red peppers are a very mild variety of chilli, which are roasted and then peeled by hand. Protected by a PDO, they were first brought to Spain from the Americas by returning conquistadors.

Harvey and Brockless Kitchen Red Pepper Ketchup

Coarse, rich and glossy red ketchup with a hint of smoke from the paprika, enhanced by the fruity peppers.

Chapel and Swan Hot Smoked Salmon

Lightly brined with salt and muscovado, this succulent flaked salmon fillet is slow-smoked in Chapel & Swan's brick kiln until it has a very delicate flavour. Keep it simple with watercress, soda bread and a lick of mustard.
