

Creamy Coleslaw with Smoked Salmon |

Recipe for 4 portions

Description

A popular recipe in Ireland.

Note

You can replace the sour cream with a homemade mayonnaise and use another kind of vinegar.

Ingredients

Coleslaw

- 200 Gr Green cabbage
- 50 Gr Carrot
- 75 Gr Sour cream
- 1 Tbsp Apple cider vinegar
- 10 Sprig(s) Chives
- 50 Gr Smoked salmon
- 1 Tbsp Dijon mustard
- 2 Pinch(es) Sugar

- Salt and pepper

Preparation

- Preparation time **25 mins**

Preparation

Cut the smoked salmon into brunoise.

Peel the carrots and grate them.

Cut the cabbage in half, it will be easier to grate or julienne it with a knife.

In a bowl, mix the sour cream, vinegar, mustard and sugar.

Finely chop the chives.

Coleslaw

Put the carrot, smoked salmon, cabbage and chives in a bowl. Mix everything with the sauce, check the seasoning.

Bon appétit!