



## Beetroot & Horseradish Soup with Hot Smoked Salmon Cream

(makes 4 servings)

*There are lots of ways to serve this soup. You can pour it into small, medium or large bowls and top with a generous dollop of the hot smoked salmon cream, mix the smoked salmon cream into the soup at the last minute and achieve a creamy, swirled look or, our favourite way, serve the soup on its own with rough oatcakes and the smoked salmon cream in a small bowl on the side so you can do your own thing (drop a spoonful into the soup and/or slather it on the oatcakes). It is also rather good chilled and served in a glass.*

### Ingredients

6 tablespoons creme fraiche  
1 teaspoon horseradish relish  
1 tablespoon fresh parsley leaves, finely chopped  
3 hot smoked salmon fillets, trimmed, skinned, any bones removed and flaked  
2 tablespoons oil  
2 medium onions, peeled and finely chopped  
350g ready-cooked beetroot, diced  
1 litre chicken or vegetable stock  
2 teaspoons horseradish relish  
Salt and pepper

### Method

To make the hot smoked salmon cream, mix together the creme fraiche, horseradish and parsley in a bowl then stir in the flaked salmon being careful not to let it break up too much. Season to taste, cover and set aside.

Warm the oil in a soup pot and gently sauté the onions until transparent and soft (don't let them brown). Add the beetroot and continue to sauté for 2-3 minutes before adding most of the stock.

Bring the soup to the boil, reduce the heat and simmer for 10-15 minutes then remove from the heat.

Transfer the soup to a liquidiser or food processor and blitz until smooth, adding the remainder of the stock and a little water if need be if the soup is too thick (it should be the consistency of a smoothie).

Pass the soup through a fine sieve into a clean pot, stir in the remaining 2 teaspoons of horseradish relish (or to taste), season and reheat gently **or** cover and place in the fridge until well-chilled (preferably overnight).