Mackerel Fennel salad with fried capers

Description

Inspired by one of my favorite restaurants in Amsterdam North, Pllek. I would move mountains to make some time to go get their mackerel salad or sandwich. This is my attempt to mimic the salad and its not disappointing! I forgot about fennel…., but now its back and tastier then ever.

This was also my very first ‘pickeled vegetables making’ ever. For that recipe click here. Good to have in your fridge at all times.

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Ingredients

- Fennel
- Smoked mackerel flakes
- Pickeled vegetables
- Rocket salad
- Capers
- Creme freche
- Dill

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- Lemon

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Directions

- Cut the fennel, take off the bottom and cut in thin slices
- You can either eat it raw or fry it a bit in olive oil. I choose the latter and fry it for about 4 minutes. Season with pepper and salt.
- Fry the (dried) capers in thick layer of olive oil
- Mix creme freche with the dill, salt, pepper and a pinch of lemon
- Rocket salad on bottom, add the fennel, drape the mackerel, add the pickeled vegetables, the creme freche and to finish add the capers.
- Bon appetit!

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