



Mackerel Fennel salad with fried capers

Description

Inspired by one of my favorite restaurants in Amsterdam North, Pilek. 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 'pickled 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
- Pickled vegetables
- Rocket salad
- Capers
- Creme freche
- Dill

- Lemon



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 pickled vegetables, the creme freche and to finish add the capers.
- Bon appetit!







