

## Watercress-Cucumber Salad with Smoked Salmon

### Ingredients (serves 2)

- 1 Cucumber (400 grams)
- salt
- 2 bunches Watercress (about 200 grams)
- 1 bunch Sorrel (about 200 grams)
- 1 small red onion
- 1 Tbsp Tarragon mustard
- 2 Tbsps White vinegar
- peppers
- 5 Tbsps Canola oil
- 4 ozs Smoked salmon (sliced)

### Instructions

1. Rinse cucumber thoroughly and cut in half lengthwise. Cut cucumber into thin slices, lightly salt and drain in a sieve for 15 minutes.
2. In the meantime, rinse, trim and spin dry watercress and sorrel. Cut into bite-sized pieces.
3. Peel onion, halve and slice into thin slices.
4. Combine tarragon mustard, vinegar and salt and pepper to taste in a bowl. Whisk in the oil. Arrange cucumber, watercress, sorrel, onion and smoked salmon decoratively on a plate. Drizzle with the vinaigrette and serve the salad immediately.

