 

SMOKED SALMON & HOMEMADE AIOLI ON CIABATTA served with THE CRATER RIM WAIPARA SAUVIGNON BLANC

SERVES: 4

INGREDIENTS

½ cup good quality mayonnaise

½ cup Greek style unsweetened plain yoghurt

2 cloves garlic, finely chopped

Juice one lemon

Salt & pepper

One loaf of fresh ciabatta

400g of hot smoked salmon

1 lemon

COOKING DIRECTIONS

* To make aioli, combine mayonnaise and yoghurt, then add garlic, lemon juice and salt and pepper. Stir well and set aside.
* Cut ciabatta so that there are two slices per person. Spread with a generous helping of aioli.
* Flake salmon onto each slice of ciabatta.
* Cut lemon into very thin slices and place two slices on top of each.
* Enjoy with a glass of The Crater Rim Sauvignon Blanc.