

Smoked Coorong Mullet Salad

Chef: Simon Bryant

Degree of difficulty: Easy

You need:

- Bulb-fennel
- 2 blood oranges
- Handful of waxy potatoes
- Bunch of dill
- Few capers (about 10)

Method:

1. Slice the raw fennel. Segment up the blood oranges. Cook the potatoes and - while still hot - pour any spare juice from the oranges over them, and put them back on the heat.
2. Toss raw fennel into potato mix - add a bit of olive oil - and the capers. Cut and throw in fennel tops (for dill flavour).
3. Serve potato mix on plate with smoked mullet on the top!