

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

Hot-Smoked Salmon Potato Salad  
RECIPE

### Hot-Smoked Salmon Potato Salad



<?xml version="1.0"?>

TIME

10 minutes

INGREDIENTS

8 items

MAKES

6 servings

Delicious and flavourful, this simple potato salad with hot-smoked salmon and fresh herbs is an easy salad to whip up and serve as a main or side dish.

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## INGREDIENTS

- 1 kg small white or red salad potatoes, halved
- 250 g hot smoked salmon
- 1 cucumber, shaved into long ribbons with a potato peeler
- 3 radishes, finely sliced
- 1/3 cup MasterFoods™ Professional Whole Egg Mayonnaise
- 1-2 tbsp. roughly chopped dill, plus extra for garnish
- Zest of 1 lemon, plus extra for garnish
- Salt and pepper, to taste

PRODUCTS USED



MasterFoods Professional Gluten Free Whole Egg Mayonnaise 2.2kg

[SEE DETAILS](#)

## Cooking Instructions:

1. 1  
Place potatoes into a saucepan and cover with cold salted water, bring to the boil and cook until tender. Drain and set aside to cool.
2. 2  
In a large mixing bowl, combine mayonnaise, dill, and zest. Set aside until needed.
3. 3  
Once the potatoes have cooled to room temperature, add the mayonnaise mixture and stir to coat evenly. Add the cucumber and radishes and toss through.
4. 4  
Flake in the salmon, and garnish with dill and lemon zest.

## Tips

1. 1  
Replace salmon with hard-boiled eggs cut into wedges for a vegetarian option.
2. 2  
Add some carrot ribbons, baby spinach and sliced green beans to boost your daily

vegetable intake.

3. 3

Sprinkle over some chilli flakes and dukkha for some crunch and spice.

4. 4

For those that like extra dip, simply double the mayonnaise mixture recipe and serve the other half on the side.

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### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



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Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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