
 15 minutes

 4 people

8 Brioche Pasquier Brioche Rolls
Butter, for spreading
2 medium tomatoes, finely chopped
1/4 cucumber, finely chopped
1 small red onion, finely chopped
1 fresh green chilli, deseeded and very finely chopped
3tbsp chopped fresh coriander
1 lemon or lime, cut into wedges
2 handfuls rocket or mixed salad leaves
150g hot smoked salmon (choose chilli-flavoured, if you like)
Salt and freshly ground black pepper

Smoked Salmon Splits with Indian Salad

1. First of all, split the Brioche Rolls and butter them lightly.
2. Next, make the sauce by mixing together the tomatoes, cucumber, red onion, chilli and coriander. Season with a pinch of salt and pepper and a squeeze of lemon or lime juice.
3. Put a few salad leaves into each Brioche Roll, then spoon in some of the sauce. Flake the salmon and share between the rolls. Season with black pepper. Serve with lemon or lime wedges, for squeezing juice over the top.

Cook's tip: Another time, use smoked mackerel instead of salmon, or if you're vegetarian try crumbled feta cheese as an alternative.

#lunch
#brioche