

Using Karimix Shrimp Relish

HOT SALMON CHOWDER

SERVES: 2 as a starter

INGREDIENTS:

- 1 carrot diced
- 1 onion diced
- 1 clove garlic
- 250g diced potato
- Optional: diced celery and leek
- 60g salmon, skinned and diced into cubes the same size as potato
- 60g/4 tbs **Karimix Shrimp Relish**
- 450ml milk
- 1 dessertspoon oil
- 1 dessertspoon flour
- 250ml chicken stock or vegetable stock diluted



METHOD:

1. Heat up oil in a heavy based saucepan.
2. Fry onions until translucent.
3. Add carrots and potatoes. Stir for 5 minutes.
4. Add garlic and stir for 3 minutes.
5. Add **Karimix Shrimp Relish** and stir well.
6. Add milk, water and stock.
7. Coat the salmon with flour.
8. Once the chowder is simmering gently, add salmon cubes.
9. Simmer for 5 minutes. Do not allow to boil.
10. Serve! Garnish with croutons and grated gruyere cheese if required.

TIP: Spread **Karimix Tomato Chutney** on a small slice of crouton and float on top of chowder before serving.

