

Smoked West Wales Coracle Caught Sewin (PGI) with Celeriac Remoulade

SERVES 4



4 fillets of West Wales Coracle Caught Sewin (PGI)

1 large celeriac

Juice of 1 lemon

4 tablespoons mayonnaise

1 tablespoon wholegrain mustard

100g Welsh Laverbread (PDO)

1 small handful chopped dill

- 1 Season the fish with salt and gently smoke over oak chips for approximately 15 minutes, until cooked to your liking – remove the skin before service.
- 2 Meanwhile, cut the celeriac into matchsticks, either carefully using a knife or using a mandoline with a julienne blade attached.
- 3 Dress the celeriac with the mayonnaise, laverbread, dill, mustard, salt and pepper. You can reduce the amount of salt you use by increasing the amount of laverbread to taste.
- 4 Serve a generous portion of celeriac and laverbread remoulade onto plates and top with your smoked sewin fillets.



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