

Gorgeous in GRANITE

By Melinda Collins

Move over marble – gorgeous granite staples are proving popular new additions to the kitchens of culinary adventurers.



One of the most durable, naturally occurring stones, granite is ideal for items that see a great deal of use, like the wares of the most fashionable of foodies.

Though granite is weighty, a key feature throughout the collection makes the pieces easy to move. Honed finger grooves are placed strategically to allow the user to grip objects and lift them off surfaces.

And, with a minimalist, modern-design sensibility, they are intended to last for years of use and enjoyment.

KAYIWA

WARM POTATO & SALMON SALAD

The fishing season is upon us in the South Island this month, with most waters open from October 1.

Some lucky anglers with time to spare and access to the local "Spot X" could be bringing home a healthy salmon specimen destined for the table. Always delicious when filleted and seared with a crispy skin, hot, or cold and smoked, it always makes for a tasty bite to eat. Try this recipe from our dinner menu with your home smoked or locally sourced salmon.

Ingredients

8 soft boiled eggs, halved
50g Hazelnut Dukkah (The Villas makes its own - head to the FB page for the recipe)
Handful of coarsely chopped, flat leaf parsley
1Kg of cooked and cubed Nadine potatoes (The Villas likes to use Nadine potatoes for their mild flavour and dense texture - they also retain their shape during cooking.)
¼ cup olive oil
150g cornichons
Juice of half a lemon
500g of hot smoked salmon
Salt and pepper to taste

Method

Take the parsley; dukkah; lemon juice; cornichons and



olive oil and toss together in a large bowl.
Warm the pre-cooked & cubed potatoes in the oven for 4 to 5 mins then toss through the dukkah/cornichon dressing.
Gently fold through the smoked salmon pieces and season with salt and pepper.
Place soft boiled egg halves on top to garnish.

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