

Potato, lentils and smoked herring salad

Sommelier's accord



Pouilly-Fumé is a fresh, fruity white wine that goes wonderfully with citrus fruit.

This potato and lentil salad with smoked herring and a citrus vinaigrette goes well with Pouilly-Fumé.

Serve between 11 and 13°C



PREPARATION TIME

30 minutes

PORTIONS

4 persons

INGREDIENTS

Ingredients for the salad base:

- 500 g firm-fleshed potatoes
- 200 g green lentils
- 250 g smoked herring
- 100 g feta cheese
- 1 red apple

Ingredients for the red onion pickles:

- 1 red onion
- 15 cl water
- 10 cl cider vinegar or white vinegar
- 50 g sugar

Ingredients for the sauce:

- 6 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1/2 lemon
- 1/2 clementine
- 1 teaspoon honey
- salt and pepper

PREPARATION

- Onion pickles:

Peel the onion and slice very thinly. Bring the water, sugar and vinegar to the boil. Pour the boiling mixture over the sliced onions.

Leave to cool, then keep the pickles in the cooking juices in the fridge.

If possible, leave to marinate for 24 hours before serving.



THE D-DAY :

1. Cook the lentils according to the packet instructions.
2. Peel the potatoes. Cook them in cold salted water.
3. Remove the skin from under the herrings and cut into pieces.
4. Cut the red apple and feta into small cubes.
5. Make the vinaigrette by mixing all the ingredients together.

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