



## Hot Salmon Chowder

Serves 4

### INGREDIENTS

1 carrot diced  
1 onion diced  
1 clove garlic  
250g dices potato  
*(Option: add diced celery and leek if required)*  
60g salmon skinned and diced into cubes same size as potato  
60g /4 tbs **Karimix Shrimp Relish**  
450 ml milk  
1 dessertspoon oil  
1 dessertspoon flour  
250ml **Karimix Chicken stock** or **Vegetable stock** diluted

### METHOD

1. Heat up oil in a heavy based saucepan.
2. Fry onions until it is 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 and **Karimix 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 in a bowl and garnish with croutons and grated gruyere cheese if required.

#### *Garnishing:*

Spread **Karimix Tomato Chutney** on small slice crouton and float on top of chowder before serving. (See CROUTONS recipe)