



THE FLYING KIWI INNS

— Making everyone feel welcome —

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Herrings, Apple and Celery



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Herrings, Apple and Celery

Ingredients

Any firm, skinless Fish Fillets
2 fillets of soused herrings
½ apple cubed
1 stick celery cubed
Squeeze of lemon juice
2 sticks Flat parsley chopped
¼ bulb celeriac cubed
Small tub sour cream
½ teaspoon caviar

Method

Line the inside of my metal rings with the 2 herring fillets. Mix the apple, celery, celeriac, lemon juice and parsley together and fill the inside of the herrings. Scrape the sour cream over the top of the dish and garnish with caviar and some herbs.

