

Scandinavian Seafood Salad

Category: Salads

Servings: 2

Rating: 10

Source: Epicurious.com

Description:

We served a fumé blanc with this and it matched well. A dry riesling might work also.

Try this as an appetizer served in Belgian Endive spears.

Ingredients:

1/2 lb. Yukon gold potatoes	1 lb., new and small
1/2 tsp. Sea salt	to taste
1/2 tsp. pepper	to taste
1/2 cup olive oil	2 tablespoons
1/2 cup mayonnaise	3 tablespoons
1/2 cup sour cream	2 tablespoons
1/4 cup lime juice	1/4 cup
1/2 recipe sub-recipe	4 French Hard-cooked Eggs, chopped finely
1/2 shallot	about 1/4 cup, finely chopped
1/2 chives	1 tablespoon, finely chopped
1/2 cilantro	1 tablespoon, finely chopped
1/2 anchovies	3 fillets, finely chopped
1/2 shrimp	2 cups (about 10 ounces), cooked, hand-peeled
1/2 smoked salmon	6 ounces or so, chopped
1/2 scallops	8 ounces, medium to large
1/2 iceberg lettuce	2 small, cored and separated into leaves

Instructions:

Wash and dry the lettuce if necessary. Poach the scallops in boiling, salted water until just done, about 4 minutes or so. Cool and cut into 1/4" dice.

Scrub the potatoes and cut them into chunks about the size of a date. Sprinkle with salt and pepper and coat them with olive oil. Roast in a pre-heated 400° convection oven until they are crusted and cooked through, approximately 30 minutes, turning a couple of times to get them evenly browned. Let them cool and then cut them into 1/2" dice.

Whisk together the mayonnaise, sour cream, and lime juice.

Mix together the potatoes and the remaining ingredients (except the lettuce). Stir in the mayonnaise dressing and season with salt and pepper.

Serve the lettuce and salad separately, asking guests to roll up a couple of tablespoons of salad in a lettuce leaf and eat it like a spring roll.