Smoked Salmon Tattie Salad

A cheeky Scottish twist: buttery potatoes meet silky smoked salmon and bright dill for a salad that feels like a seaside picnic.

Country, Scotland

Servings 4-6

Prep Time: 30-40 minutes / Inactive Prep Time: 15 minutes

Ingredients

2 lb waxy potatoes, peeled and cut into even chunks
1 small red onion, thinly sliced
2 hard-boiled eggs, chopped (optional)
6 oz smoked salmon, flaked
3 T mayonnaise
3 T olive oil
1 T lemon juice
3 T capers, drained
3 T fresh dill, chopped
Kosher salt and black pepper to taste

Method

Place potatoes in a pot and cover with cold salted water.
Bring to a gentle boil and cook until just tender when pierced with a fork.
Drain potatoes and let steam off for a few minutes so they dry slightly.
While potatoes are still warm, toss them with olive oil and lemon juice so they absorb flavor.
Add thinly sliced red onion, chopped hard-boiled eggs if using, capers, and mayonnaise; fold gently until everything is evenly coated.
Fold in flaked smoked salmon and chopped dill with a light hand so the salmon stays in ribbons.
Season with salt and black pepper and let rest at room temperature for 10–15 minutes before serving so flavors settle.