



# smoked eel & kumara salad with watercress pesto

REFRIGERATE IN 2HRS

SERVES 6

EAT WITHIN 2DAYS

---

## ingredients

---

### preparation

650G KUMARA  
400G SMOKED SHORTFIN EEL  
250G CHEERY TOMATOS  
200G BLACK OLIVES  
3 CUPS WATERCRESS TIPS  
3 EGGS  
3 ANCHOVIES

### pesto

2 CUPS WATERCRESS LEAVES  
100G PARMESAN CHEESE  
100G PINE NUTS  
3 GARLIC CLOVES  
125ML OLIVE OIL  
SALT AND PEPPER

### dressing

100ML OLIVE OIL  
100ML RED WINE  
OR LEMON JUICE  
20G DIJON MUSTARD

---

## method

---

DICE AND BOIL KUMARA UNTIL TENDER. BOIL EGGS FOR EIGHT MINUTES, THEN COOL, DRAIN, PEEL AND HALVE. PICK WATERCRESS TIPS AND PUT ASIDE. SMOKE SHORTFIN EEL.

BLEND TOGETHER IN A FOOD PROCESSOR ALL DRY PESTO INGREDIENTS. WITH MOTOR STILL RUNNING, DRIZZLE IN THE OLIVE OIL AND SEASON WITH SALT AND PEPPER. SET ASIDE PESTO.

WHISK ALL DRESSING INGREDIENTS TOGETHER IN A SEPARATE BOWL.

DRAIN THE KUMARA AND LET COOL IN THE DRESSING. FLAKE THE EEL INTO EGG SIZE PIECES. SLICE THE TOMATOES IN HALF.

TOSS TOGETHER THE WATERCRESS TIPS WITH THE KUMARA AND ARRANGE ON A PLATTER. TOP WITH REMAINING INGREDIENTS, POURING THE PESTO LAST OVER THE SALAD.