



## Irish Smoked Eel with Horseradish Cream, Ruby Beetroot Relish and Wild Garlic

Eel, horseradish and beetroot sit very well together and make a delicious starter or light main course.

### Serves 4

200g smoked eel thinly sliced  
4 tablespoons horseradish cream  
4 tablespoons Beetroot relish  
12 wild garlic leaves

Combine the ingredients in pretty presentations and serve with a sourdough or wholemeal bread.

### Horseradish Cream

Try to find fresh horseradish, as it is so much better than the jar variety. Horseradish freezes well so if you can only buy a large stick of at a time, you can freeze the rest and grate it from frozen when you need to use it. It is now widely available in green-grocers and of course it grows wild all over the country. The leaves look like large dock leaves but if you are unsure, bruise a leaf in your hands, smell it and it should smell of horseradish. Plant some in your garden but beware as it is very prolific.

250ml softly whipped or pouring cream  
2 teaspoons vinegar  
1 teaspoon lemon juice  
¼ teaspoon mustard  
¼ teaspoon salt  
Pinch of pepper  
1 teaspoon sugar  
1 ½ -2 tablespoons of finely grated horseradish  
Mix all the ingredients together gently. Chill until ready to serve.

### Beetroot Relish

2-4 beetroots, depending on size  
3 tablespoons olive oil  
1 tablespoon lemon juice  
Maldon or Irish Atlantic sea salt

Peel the beets with a vegetable peeler. Grate them on a coarse box grater. Dress the beets with olive oil, lemon juice and a pinch of salt. Taste and see if they need a little more seasoning.

*Prepared by chef Rory O'Connell, co-founder of the Ballymaloe Cookery School with Elisabeth Kamhuis at St. Patrick's Festival Amsterdam on March 17th 2017 at Splendor*

*Annual Festival of Irish culture: [www.stpatrickamsterdam.com](http://www.stpatrickamsterdam.com)*