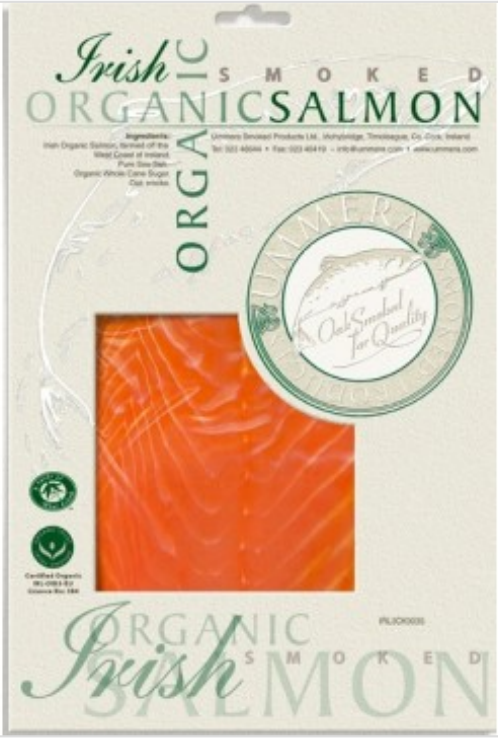




Ummera Organic Smoked Irish Salmon 100g

£9.99

OUT OF STOCK

Quick Overview

Ummera Smoked Salmon is the finest of specimens, organically farmed off the west coast of Ireland. Salmon are treated with tender loving care at the hands of Master Smoker Anthony Creswell. In the cure, is a mix of pure sea salt and organic raw cane sugar and the fish is smoked over wood chippings obtained from sustainable forests. The salmon is filleted, pin boned and trimmed by hand. So ready to serve and enjoy! Anthony's smoked salmon has received accolades from around the world, and won numerous awards over the years.

Details

The award winning Ummera Smokehouse is situated in peaceful, rural West Cork, by the banks of the Argideen River, is a leading light in food production and environmentally friendly practices. Anthony is a second generation artisan, who took over the smokehouse his father Keith started in the 70's, and he has strived to develop the original fish smoking business whilst taking on board the impact that fishing for wild salmon has had on river stocking levels in recent years. To this end, Anthony chose many years back to make the changeover to sourcing organic farmed salmon from Clare Island Co. Mayo, as stocks of wild salmon were in decline. This change preceded the wild salmon fishing ban that ensued in Ireland from 2007.

Additional Information

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