



Hot smoked ChalkStream® trout pâté with root vegetable crisps, sourdough crispbread and a sour cream and caper dip.

Harvested by hand in Hampshire, ChalkStream® trout are a heritage, British fish that offer a delicious, healthy and responsibly reared menu option. A real alternative to salmon.

Preparation time **20 minutes**

Ingredients (serves 4 people)

- Hot smoked ChalkStream® trout - 200gm via code 05TROC SH00K00 TROUT: CHALK STREAM - HOT SMOKED SIDE (KG)
- Kefir yogurt - 50ml
- Thick cut parsnip crisps - 20gm
- Thick cut heritage beetroot crisps - 20gm
- Thick cut potato crisps - 20gm
- Sourdough – 3 thin sliced oven baked slices per person
- Sour cream - 90gm
- Salted capers - 8gm
- Lemon wedges x 4

Instructions

1. Mix the Kefir yogurt with 4gm of the salted capers, then gently mix with the hot smoked trout. Season with salt and pepper.
2. Prepare crisps using a mandolin. Make them interesting by adding ridges, or making them as thick or thin as you want. Prepare the sourdough slices by drizzling olive or rapeseed oil over thinly sliced sourdough and sprinkling with sea salt and lots of freshly ground pepper (don't be shy with the seasoning). To add a herby and citrus twist to the sourdough, sprinkle them with chopped parsley and zest of lemon. Bake until really crisp. Assemble vegetable crisps and sour dough slices and place in bowl.
3. Mix sour cream and remaining capers together. Season.
4. Place on a serving platter. Serve with lemon wedges.

Contact your account manager for more information and to place an order

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