

# Gin Cured ChalkStream<sup>®</sup> Trout, Celeriac Slaw, Pickled Candy Beets, Fresh Herbs



## Ingredients

### Gin Cured ChalkStream<sup>®</sup> trout

- 1 Side of ChalkStream<sup>®</sup> trout – Trimmed & Pin Boned
- Gin Cure

### Gin Cure

- 250 ml Gin
- 1 Lemon – Zest only
- 80g Sea Salt
- 40g Caster Sugar

### Pickled Candy Beetroot

This recipe is for a batch of Beetroot to keep for other dishes.

- 1kg Peeled and sliced Candy Beetroot
- 100ml White Wine Vinegar
- 130 g Caster Sugar
- 1 Tsp Coriander Seeds
- 1 Tsp Fennel Seeds
- 1 Tsp Cumin Seeds
- Peeling of 1 Lemon
- 1g salt

### Celeriac Slaw

This recipe will make enough for 10-12 portions

- 1 Whole Celeriac
- 200g Mayonnaise
- 180g Buttermilk
- 10g Chives
- 20g Dijon Mustard
- 20g Wholegrain Mustard
- Salt & Pepper

### To Serve

- 3 slices of Cured Chalk Stream Trout
- Celeriac Slaw
- 5 Slices of Pickled Candy Beets
- Mixed Micro Herbs
- Nasturtium Leaves
- Pickling liquid mixed with olive oil



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## Methods

### Gin Cured ChalkStream® trout

1. Place the side of ChalkStream® trout into a deep tray and add the gin cure.
2. Turn the trout so all sides are covered and allow to sit for 3 hours
3. After 3 hours wash the trout gently under cold water and pat dry. Brush with some more Gin and wrap with cling film.
4. When required, slice the trout into 3 mm slices and serve.

### Gin Cure

1. Place all ingredients into a blender and mix together.

### Pickled Candy Beetroot

1. Lightly wash peel and slice the Candy beetroot.
2. Place all other ingredients into a pan and bring to the boil and simmer for 5-6 minutes.
3. Allow to cool slightly then add the sliced beetroot and leave to cool, Place into sterilized jars and keep in the fridge.

### Celeriac Slaw

1. Wash and peel the celeriac
2. Trim the celeriac and cut into julienne – Place to one side.
3. Mix all other ingredients together and combine with the celeriac.
4. Cover and place into fridge until required.