

SMOKED TROUT POTATO SALAD

Serves 2 – Perfect for a light lunch or supper

Our huge thanks to Lara at www.lunalarde.com for her wonder recipe and photographs



Ingredients

150g Black Mountains Peppered Smoked Trout
Black Mountains Smoked Seaweed Butter
200g Jersey Royal or Early Pembrokehire Potatoes
100g peas
1 head Red Chicory
2 Radish
Handful chives
Handful parsley

Dressing

½ garlic clove
1 tbsp capers
4-5 cornichon
1 lemon
1tsp Dijon mustard
Salt + pepper
3 tbsp Good quality Rapeseed or Extra Virgin Olive
Oil

Cook the new potatoes until tender, strain and toss in smoked seaweed butter.

Run peas under hot water in a colander until they defrost and just begin to soften.

Finely slice radish on a mandolin or with a knife.

Keep the outer leaves of the chicory for decoration and chop the rest.

Combine all in a mixing bowl along with the chopped herbs.

Dressing:

Crush ½ clove of garlic, chop the capers and cornichons, add Dijon mustard and a squeeze of lemon and emulsify with rapeseed or olive oil.

Toss dressing through the vegetables then add flaked smoked trout if serving as a sharing salad. For an individually plated presentation, spoon the potato salad into each bowl, then place a trout fillet, roughly broken in half, on top, followed by 3 chicory leaves.

