

SMOKED TROUT & TOMATO COCOTTES

Serves 6 - A delicious hot starter



Ingredients

- 2 **Smoked Trout Fillets** -
flaked
- 1 *tbsp Fresh Parsley - finely
chopped*
- 4 *tbsp Breadcrumbs*
- 4 *tbsp Grated Parmesan Cheese*
- 6 *tbsp Double Cream*
- 3 *Medium Tomatoes -peeled,
seeded and chopped*
- Freshly Ground Black Pepper*

Preheat the oven to 200C. Divide the **Smoked Trout** flesh between the six cocotte dishes, and season with freshly ground black pepper.

Spoon 1 *tbsp* cream over each, cover with a layer of tomato, a sprinkle of parsley and seasoning.

Top with a mixture of breadcrumbs and parmesan and place in the hot oven for 10 minutes until heated through and turning golden.

Serve with chunks of crusty bread.