

SMOKED TROUT POTATO SALAD WITH LEMON AIOLI

Serves 4-6 – Perfect for a Summer Lunch or to take on a picnic



Ingredients

600g New potatoes
2 tbsp **Fino Extra Virgin Olive or Rapeseed Oil**
2 Egg yolks (at room temperature)
1 tsp Mustard - French or English
2 Lemons - zested
1 Clove garlic - crushed
1tbsp Lemon juice
250g **Smoked Trout fillets** - flaked
1 Bunch chives - chopped
100g Fresh pea shoots or watercress leaves

To make the lemon aioli - whisk the egg yolks, mustard, lemon zest, garlic and seasoning. While whisking slowly drizzle in the **oil** until the sauce thickens. Add the lemon juice and mix again. Taste and adjust seasoning. Refrigerate until ready to serve.

Boil the potatoes until tender and drain well. Cut larger potatoes in half, season with **salt** and pepper and some **oil** and leave to cool. Gently mix together the potatoes, pea shoots, chives and **Smoked Trout** and spoon over the aioli or serve it on the side.

If you're short of time you can add lemon juice, zest and garlic to shop bought **Mayonnaise** instead of making the aioli.

This Howel Food Consultancy recipe is also delicious to substitute with any other smoked fish like **Smoked Mackerel** or **Oak Roasted Salmon**.