

SMOKED TROUT WITH POTATO SALAD

Serves 4 – Perfect for lunch or as a light supper



Ingredients

800g Jersey Royals or other new potatoes
2 tbsps Crème fraîche
Zest and juice of 1 lemon
1 Red onion - very finely sliced
1 Small bunch fresh parsley - roughly chopped
1 Punnet salad cress
Halen Môn Sea Salt
Freshly ground black pepper
300g *Smoked Trout*

Boil the potatoes until cooked, and drain thoroughly.

In a bowl, mix the crème fraîche with the lemon zest and juice. Add the potatoes, onion, parsley, then snip your cress into the bowl. Season with **salt** and pepper and mix.

Flake the **Smoked Trout** over the top to serve.