

## SMOKED TROUT & APPLE SALAD RECIPE

*Serves 4*



### **Ingredients**

- 2 **Smoked Trout Fillets** (150g) -  
*flaked*
- 1 Apple - cored & sliced
- 4 handfuls White Cabbage - shredded
- 2 Celery Sticks - sliced
- 1 Red Pepper - sliced into strips
- 1 tbsp Sultanas
- 12 Walnuts - halves or broken
- 1 tbsp Fresh Chives - chopped
- 1 tbsp **Olive Oil**
- Fresh Lemon Juice
- 1 tbl Creme Fraiche
- 1 tbl Horseradish Sauce
- Halen Môn Sea Salt** and Pepper

This salad is lovely on a large platter or plated individually. Toss the cabbage shreds, celery, apple and red pepper in the **Olive Oil** and add lemon juice, **Halen Môn Sea Salt** and pepper to taste. Arrange on a plate and add the flaked **Smoked Trout Fillets**.

Make the dressing by mixing the creme fraiche and horseradish together and drizzle over the salad. Finish with the sultanas, walnuts, chives and a twist of freshly ground pepper. Serve any remaining dressing separately.