



## HOT SMOKED TROUT WITH FENNEL, SPINACH AND GOAT'S CHEESE SALAD

Make the most of the warmer weather with this delicious salad, try our version of Yotam Ottolenghi's trout salad using Black Mountains Smokery smoked trout.

*Serves 4 as a starter*

### INGREDIENTS

- 75ml [Fino Olive Oil](#), plus extra to finish
- 2 tbsp lemon juice
- 5g dill leaves
- [Halen Môn Angelsey Sea Salt](#) and black pepper
- 1 large fennel bulb, trimmed and very thinly shaved
- 1 x 100g [Pants Ys Gawn Goat's Cheese](#), broken into chunks
- $\frac{3}{4}$  tsp fennel seeds, toasted and lightly crushed
- $\frac{1}{2}$  tsp grated lemon zest
- 40g baby spinach leaves
- 2 x 150g [Black Mountains Smokery Hot Smoked Trout Fillets](#)
- 150g peas (frozen are fine), blanched for a minute, refreshed and drained
- 1 tsp pink peppercorns, crushed (use black if you don't have pink)

### INSTRUCTIONS

- Put the [oil](#), lemon juice and dill leaves in a large bowl, add half a teaspoon of [salt](#) and a twist of black pepper, and whisk.
- Add the fennel, stir and leave for about 30 minutes.
- Put the [cheese](#) in another bowl and combine with the fennel seeds, lemon zest and a pinch of [salt](#).
- To serve, add the baby spinach leaves to the large bowl and flake in the [Black Mountains Smokery Hot Smoked Trout](#), add the peas and peppercorns.
- Mix carefully, transfer to a serving dish, dot the [cheese](#) on top, drizzle with [oil](#), serve and enjoy!