

SMOKED TROUT & APPLE SALAD RECIPE

Serves 4



Ingredients

2 Smoked Trout Fillets (150g) - flaked

1 Apple - cored & sliced

2 Celery Sticks – sliced

1 head red chicory

1 head white chicory

Bunch of watercress

1 tbsp Olive Oil

Fresh Lemon Juice

1 tbsp Creme Fraiche

1 tbsp Horseradish Sauce

Halen Môn Sea Salt and Pepper

This salad is lovely on a large platter or plated individually. Toss the chicory, celery, watercress and apple in the **Olive Oil** and add lemon juice and **Halen Môn Sea Salt**.

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 a twist of freshly ground pepper and serve any remaining dressing separately.