



*HOT SMOKED TROUT
KEDGEREE*

The Little Tea Rooms in Abersoch are one of our lovely long-standing customers. They make this beautiful summery dish with our Hot Smoked Trout Fillets. Serves 2.

- 150g Black Mountains Smokery Hot Smoked Trout
- 150g pearl barley
- 1 tbsp pickled red onions
- Handful of baby spinach leaves
- Small handful of coriander leaves – roughly chopped
- 1 small fresh red chilli - sliced
- 2 boiled eggs - peeled and sliced in half
- 2 thick slices of bread - cubed
- 1 tsp mild curry powder
- 1 tbsp rapeseed oil
- ½ tsp sumac
- 1 lemon cut into wedges to garnish
- Salt and pepper to taste

Preheat the oven to 180C/160C fan/Gas 4

Cook the pearl barley according to packet instructions and leave to cool

Toss the cubed bread in the oil, curry powder & a pinch of salt and bake in the oven on a tray until brown and crunchy – leave to cool

Combine the pearl barley, spiced croutons, pickled red onions & spinach leaves then season and transfer to a serving dish

Flake over the Smoked Trout and add the boiled eggs

Garnish with the coriander leaves, sliced chilli & lemon wedges and sprinkle over the sumac

Serve and enjoy!