

HOT SMOKED TROUT KEDGEREE

Serves 2

Ingredients

150g [Hot Smoked Trout](#)
150g pearl barley
1 small fresh red chilli, sliced
2 boiled eggs, peeled and sliced in half
2 thick slices of bread, cubed
1 lemon, cut into wedges, to garnish
Handful of baby spinach leaves
Small handful of coriander leaves, roughly chopped
1 tbsp [Cotswold Gold Rapeseed Oil](#)
1 tbsp pickled red onions
1 tsp mild curry powder
½ tsp sumac
[Halen Môn Sea Salt](#) and black 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 [Cotswold Gold Rapeseed Oil](#), curry powder and a pinch of [Halen Môn Sea Salt](#). Bake in the oven on a tray until brown and crunchy and 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 halved boiled eggs.

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

Serve and enjoy!