

SMOKED TROUT & APPLE SALAD

Serves 4

Ingredients

2 [Hot Smoked Trout Fillets](#), flaked

1 head Red Chicory

1 head White Chicory

1 Apple, cored & sliced

1 Celery stick, sliced

1 lemon, juiced

Bunch of Watercress

1 tbsp [Fino Olive Oil](#)

1 tbsp Crème Fraîche

1 tbsp [Horseradish Cream](#)

[Halen Môn Sea Salt](#) and Black Pepper



Toss the chicory, celery, apple and watercress in the [Fino Olive Oil](#). Add the fresh lemon juice, [Halen Môn Sea Salt](#) and black pepper.

Arrange on a plate and add the flaked [Smoked Trout Fillets](#).

Make the dressing by mixing the crème fraîche and [Horseradish Cream](#) together and drizzle over the salad.

Finish with a twist of freshly ground black pepper. Serve any remaining dressing separately.

Enjoy!