

SMOKED TROUT POTATO SALAD WITH LEMON AIOLO

Perfect for a summer lunch or to take on a picnic!

Serves 4-6

Ingredients

250g [Smoked Trout fillets](#), flaked
600g New potatoes
100g Fresh pea shoots or watercress leaves
2 Egg yolks (at room temperature)
2 Lemons
1 tsp Mustard, [Dijon](#) or English
2 tbsp [Fino Extra Virgin Olive Oil](#) or [Cotswold Gold Rapeseed Oil](#)
1 Bunch chives, chopped
1 Clove garlic, crushed
A sprinkle of [Halen Môn Sea Salt](#) and black pepper



To make the lemon aioli - whisk the egg yolks, [mustard](#), lemon zest, garlic and seasoning. While whisking slowly drizzle in the [Fino Olive Oil](#) or [Cotswold Gold Rapeseed Oil](#) until the sauce thickens. Add the lemon juice and mix again. Taste and adjust seasoning. Refrigerate until ready to serve.

(If you don't have the time to make homemade aioli, simply add lemon juice, zest and garlic to shop bought [Mayonnaise](#).)

Boil the potatoes until tender and drain well. Cut larger potatoes in half, season with [Halen Môn Sea Salt](#) and black pepper and some [Fino Olive Oil](#) and leave to cool. Gently mix together the potatoes, pea shoots, chives and [Smoked Trout](#) and spoon over the aioli or serve it on the side.

This Howel Food Consultancy recipe is also delicious to substitute with any other smoked fish like [Smoked Mackerel](#) or [Oak Roasted Salmon](#).