

SMOKED TROUT & POTATO SALAD

Perfect for a light lunch or supper

Our huge thanks to Lara at www.lunalarlder.com for her wonderful recipe and photographs

Serves 2

Ingredients

150g [Peppered Smoked Trout](#)
50g [Smoked Seaweed Butter](#) or [Welsh Salted Dragon Butter](#)
200g Jersey Royal or Early Pembrokehire Potatoes
100g peas
1 head Red Chicory
2 Radish
Handful of chives
Handful of parsley

Dressing -

½ garlic clove
1 tbsp [Lilliput Capers](#)
4-5 cornichons
1 lemon, juiced
1 tsp [Dijon Mustard](#)
[Halen Môn Sea Salt](#) & black pepper
3 tbsp [Cotswold Gold Rapeseed Oil](#) or [Fino Extra Virgin Olive Oil](#)



Cook the new potatoes until tender, strain and toss in the [Smoked Seaweed Butter](#).

Run the peas under hot water in a colander until they defrost and just begin to soften and finely slice radish on a mandolin or with a knife. Keep the outer leaves of the chicory for decoration and chop the rest.

Combine all in a mixing bowl along with the chopped herbs.

Crush ½ clove of garlic, chop the [Capers](#) and cornichons, add [Dijon Mustard](#) and a squeeze of lemon and emulsify with [Cotswold Gold Rapeseed Oil](#) or [Fino Olive Oil](#).



Toss the dressing through the potato salad and add the flaked [Smoked Trout](#) if serving as a sharing salad.

For an individually plated presentation, spoon the potato salad into each bowl, then place a [Smoked Trout Fillet](#), roughly broken in half, on top, followed by 3 chicory leaves.

Serve and enjoy!