

SMOKED TROUT & TOMATO COCOTTES

Serves 6

Ingredients

2 [Smoked Trout Fillets](#), flaked
6 tbsp Double Cream
4 tbsp Breadcrumbs
4 tbsp Grated Parmesan Cheese
3 Medium Tomatoes, peeled, seeded and chopped
1 tbsp Fresh Parsley, finely chopped
[Halen Môn Sea Salt](#) and Freshly Ground Black
Pepper
[Sourdough Bread](#), to serve



Preheat the oven to 200C.

Divide the [Smoked Trout](#) flesh between the six cocotte dishes, and season with freshly ground black pepper.

Spoon 1 tbsp of cream over each, cover with a layer of tomato, a sprinkle of parsley, [Halen Môn Sea Salt](#) and black pepper.

Top with a mixture of breadcrumbs and parmesan and place in the hot oven for 10 minutes until heated through and turning golden.

Serve this Smoked Trout recipe with chunks of [Sourdough Bread](#).

Enjoy!