

SMOKED TROUT PATE TRUFFLED TOASTS





SMOKED TROUT PATE, GREMOLATA, TRUFFLED TOASTS

Preparation time: 10 minutes

Cooking time: 10 minutes

Serves: 4-6

Difficulty: ★★

500g boneless hot-smoked trout, flaked
100g crème fraiche
150g mascarpone
½ cup extra virgin olive oil
1 tsp minced horseradish
1 tsp sweet paprika
finely grated zest and juice of 3 lemons

sea salt flakes and freshly-ground white
pepper
1 bunch parsley, very finely chopped
2 cloves garlic, minced
pinch cayenne pepper
8 slices rye bread
1 Tbsp truffle oil

1 Preheat oven to 160 C. Combine the trout, crème fraiche, mascarpone, 2 Tbsp extra virgin olive oil, horseradish, paprika and juice of 1 lemon in a food processor and purée until smooth. Season with salt and white pepper.

2 Mix the parsley, zest, garlic, juice of 1 lemon and remaining olive oil in a bowl. Season with salt.

3 Brush the rye bread with remaining lemon juice and truffle oil, season with salt, then arrange on a lined oven tray and bake for 15 minutes, until lightly browned.