

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 fraîche

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 fraîche, 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.