

A Warm Leek, Smoked Trout and Potato Salad with Horseradish Crème Fraise Dressing

Ingredients

2 smoked trout fillets flaked
4 leeks white parts only cut into 8 equal lengths
2tbs extra virgin olive oil
80g peeled baking potatoes cut into small cubes
4tbs crème fraise
4 spring onions finely sliced
1 small bunch of chives finely chopped
2tsp horseradish
Juice and zest of 1 lemon
Salt and cracked black pepper
Rocket or watercress to garnish
Extra virgin olive oil to drizzle

Serves 4

Prep 10 minutes / Cook 30 minutes

Cost £5.50 (for four)



Method

1. In a medium sized saucepan cook the leeks in boiling salted water for 8 minutes. Drain, then place the leeks in a small bowl and season. Then drizzle with extra virgin olive oil and set aside
2. In a small saucepan cook the potatoes in salted water until cooked, about 10 minutes
3. In the meantime, mix together all the other ingredients except for the trout and rocket or watercress
4. When the potatoes are cooked, drain them well then mix them into the crème fraise dressing. Then season
5. Place two leeks onto each plate, then place a spoonful of the potatoes on the leeks. Arrange the smoked trout around the leeks and potatoes
6. Garnish with the rocket or watercress. Drizzle with extra virgin olive oil and serve