

# HOT SMOKED TROUT, FENNEL & GOAT'S CHEESE SALAD

Try our version of Yotam Ottolenghi's Hot Smoked Trout with Fennel and Goat's Cheese recipe using  
[Black Mountains Smokery Hot Smoked Trout](#)

Serves 4, as a starter

## Ingredients

- 2 x 150g [Hot Smoked Trout Fillets](#)
- 100g [Pants Ys Gawn Goat's Cheese](#), broken into chunks
- 75ml [Fino Olive Oil](#), plus extra to finish
- A pinch of [Halen Môn Sea Salt](#)
- 150g peas (frozen are fine), blanched for a minute, refreshed and drained
- 40g baby spinach leaves
- 1 lemon - juiced and zested
- a handful of dill fronds
- 1 large fennel bulb, trimmed and very thinly shaved
- 3/4 tsp fennel seeds, toasted and lightly crushed
- 1 tsp pink peppercorns, crushed (use black if you don't have pink)



Combine the [Fino Olive Oil](#), lemon juice and dill fronds in a large bowl, add half a teaspoon of [Halen Môn Sea Salt](#), a twist of black pepper and whisk. Add the fennel, stir and leave for about 30 minutes.

In another bowl, add the chunks of [Pants Ys Gawn Goat's Cheese](#) and combine with the fennel seeds, lemon zest and a pinch of [Halen Môn Sea Salt](#).

To serve, add the baby spinach leaves to the large bowl and flake in the [Hot Smoked Trout](#), add the peas and peppercorns. Mix carefully, transfer to a serving dish, dot the [Pants Ys Gawn Goat's Cheese](#) on top and drizzle with [Fino Olive Oil](#).

Serve whilst fresh and enjoy!