

## HOT SMOKED TROUT KEDGEREE

Serves 2

### Ingredients

- 150g [Black Mountains Smokery Hot Smoked Trout](#)
- 1 tbsp [Cotswold Gold Rapeseed Oil](#)
- 150g pearl barley
- 1 tbsp pickled red onions
- Handful of baby spinach leaves
- Small handful of coriander leaves – roughly chopped
- 1 small fresh red chilli - sliced
- 2 boiled eggs - peeled and sliced in half
- 2 thick slices of bread - cubed
- 1 tsp mild curry powder
- ½ tsp sumac
- 1 lemon cut into wedges to garnish
- [Halen Môn Sea Salt](#) and black pepper to taste



Preheat the oven to 180C/160C fan/Gas 4.

Cook the pearl barley according to packet instructions and leave to cool.

Toss the cubed bread in the [Cotswold Gold Rapeseed Oil](#), curry powder & a pinch of [Halen Môn Sea Salt](#). Bake in the oven on a tray until brown and crunchy and leave to cool.

Combine the pearl barley, spiced croutons, pickled red onions & spinach leaves then season and transfer to a serving dish.

Flake over the [Smoked Trout](#) and add the halved boiled eggs.

Garnish with the coriander leaves, sliced chilli & lemon wedges and sprinkle over the sumac.

Serve and enjoy!