

## SMOKED TROUT & APPLE SALAD

Serves 4

### Ingredients

2 Smoked Trout Fillets (150g) - flaked

1 tbsp [Horseradish Cream](#)

1 Apple - cored & sliced

1 Celery stick - sliced

1 head Red Chicory

1 head White Chicory

Bunch of Watercress

1 tbsp [Fino Olive Oil](#)

1 lemon - juiced

1 tbsp Crème Fraîche

[Halen Môn Sea Salt](#) and Black Pepper



Toss the chicory, celery, apple & watercress in the [Fino Olive Oil](#) and add lemon juice and [Halen Môn Sea Salt](#).

Arrange on a plate and add the flaked [Smoked Trout Fillets](#).

Make the dressing by mixing the crème fraîche and [Horseradish Cream](#) together and drizzle over the salad.

Finish with a twist of freshly ground black pepper. Serve any remaining dressing separately.

Enjoy!