

## SMOKED TROUT CHOWDER

Our [Smoked Trout](#) Chowder recipe is a scrumptious dish for a cold and rainy day

Serves 4

### Ingredients

300g [Smoked Trout Fillets](#)  
600ml Single cream  
500ml Chicken stock  
80g [Smoked Cheddar with Paprika](#), grated  
65ml [White wine](#)  
425g tin Sweet corn, drained  
4 cloves Garlic, minced  
2 Potatoes, peeled and diced  
2 tbs [Welsh Dragon Butter](#)  
1 tsp Parsley  
2 stalks Celery, chopped  
1 medium Onion, chopped  
¼ tsp [Halen Môn Sea Salt](#)  
¼ tsp Black Pepper  
[Sourdough bread](#), to serve



Melt the [Welsh Dragon Butter](#) in a large saucepan over a medium heat. Add the celery and onion, sauté until onion is translucent.

Add the garlic and cook for 2 minutes, then add the chicken stock, parsley, [Halen Môn Sea Salt](#) and black pepper and bring to boil.

Reduce the heat, place lid on and simmer for 20 minutes, stirring occasionally.

Strain completely, add the diced potatoes, and cook for 10 minutes until tender. Add the cream and [Smoked Trout](#). Gently simmer for 15-20mins, stirring often.

Add the [white wine](#) and sweetcorn, and cook for a further 2 minutes.

Sprinkle with the grated [Smoked Cheddar with Paprika](#) and black pepper before serving.

Serve with chunks of [Sourdough bread](#) and enjoy!