

SMOKED TROUT, COCKLE & APPLE PATTIES

Our [Black Mountains Smokery Smoked Trout Patties Recipe](#) is a wonderful dish for breakfast or a light lunch

Serves 2

Ingredients

- 2 [Smoked Trout fillets](#)
- 65g tin [Cockles](#), drained well
- 2 Large potatoes, boiled & mashed
- 2 Eggs
- 1 Eating apple
- White Wine Vinegar
- 1 tbsp Parsley, chopped
- 2 tsp [Fino Olive Oil](#)
- [Halen Môn Sea Salt](#) and freshly ground black pepper



Peel the potatoes and then boil them, once they are cooked drain and mash the potatoes. While the potatoes are cooking, peel and grate the apple.

When your mash is ready, stir the grated apple and [Cockles](#) into the mash and season with [Halen Môn Sea Salt](#) and black pepper. Shape this mixture into two small flat patties.

Fry patties with the [Fino Olive Oil](#) until golden brown on both sides. Put patties in oven at 220°C for 5-6 minutes to finish cooking.

In the meantime, place a pan of water with a splash of white wine vinegar and [Halen Môn Sea Salt](#) on the heat and bring to a gentle simmer.

When simmering, gently break the eggs into the water without breaking the yolks. Let the eggs cook for a couple of minutes till they turn white and are no longer rubbery, using a slotted spoon remove them from the water.

Place potato cake in the centre of the plate, top with [Smoked Trout fillets](#) and poached egg.

Serve and enjoy!

The [Smoked Trout fillets](#) can be substituted with [Smoked Salmon](#) or [Smoked Bacon](#) for this Smoked Trout Patties recipe.