

SMOKED TROUT POTATO SALAD WITH LEMON AIOLO

Perfect for a summer lunch or to take on a picnic!

Serves 4-6

Ingredients

600g New potatoes
250g [Smoked Trout fillets](#) – flaked
1 Bunch chives – chopped
100g Fresh pea shoots or watercress leaves
2 tbsp [Fino Extra Virgin Olive Oil](#) or [Cotswold Gold Rapeseed Oil](#)
2 Egg yolks (at room temperature)
1 tsp Mustard – French or English
2 Lemons
1 Clove garlic – crushed
100g fresh pea shoots or watercress leaves
[Halen Môn Sea Salt](#) and black pepper



To make the lemon aioli – whisk the egg yolks, mustard, lemon zest, garlic and seasoning. While whisking slowly drizzle in the oil until the sauce thickens. Add the lemon juice and mix again.

Taste and adjust seasoning. Refrigerate until ready to serve.

(If you don't have the time to make homemade aioli, simply add lemon juice, zest and garlic to shop bought [Mayonnaise](#).)

Boil the potatoes until tender and drain well. Cut larger potatoes in half, season with salt and pepper and some [oil](#) and leave to cool. Gently mix together the potatoes, pea shoots, chives and [Smoked Trout](#) and spoon over the aioli or serve it on the side.

This Howel Food Consultancy recipe is also delicious to substitute with any other smoked fish like [Smoked Mackerel](#) or [Oak Roasted Salmon](#).