

SMOKED TROUT WITH CREAMY HORSERADISH POTATO SALAD

Serves 4

Ingredients

300g [Hot Smoked Trout](#)
800g Blas Y Tir Pembrokeshire Earlies or other
new potatoes
2 tbsp Crème fraiche
[Horseradish Cream](#), to taste
Zest and juice of 1 lemon
1 Red onion, very finely sliced
1 Small bunch fresh parsley - roughly chopped
1 Punnet salad cress
[Halen Môn Sea Salt](#)
Freshly ground black pepper



Boil the potatoes until cooked, and drain thoroughly.

In a bowl, mix the crème fraîche with the lemon zest and juice. Add the [Horseradish Cream](#) with caution - depending on how zingy you like it and how many children are present!

Add the potatoes, onion, parsley, then snip your cress into the bowl. Season with [Halen Môn Sea Salt](#) and black pepper and mix.

Flake the [Smoked Trout](#) over the top to serve.

Equally delicious served with [Smoked Sea Bass](#) or [Smoked Mackerel](#).