

Smoked Ocean Trout, Radish and Olive Salad with Fermented Lemon Marinade

Allergens – Fish, Soy, Citrus, Chilli

Ingredients

4 radishes, thinly sliced on a mandoline	30g mustard cress mixed leaves, mostly red
100g pickled green olives, thinly sliced	4 hot smoked trout fillet portions (approximately 120 g each), flaked
A handful of flat-leaf parsley, coarsely torn	

Instructions

1. To put the salad together combine the radish, olives, parsley, mixed leaves and mustard cress in a bowl and toss gently to combine. Arrange on individual plates.
2. Top with the flaked trout fillets.
3. Drizzle with the dressing and serve immediately.

Preserved Lemon Marinade

Ingredients

2 preserved lemons, seeds removed, chopped	1 tsp smoked paprika
1 ¼ cups soy yogurt	1 ½ tsp coriander powder
¼ cup oil	¾ tsp cumin powder
1 tsp chilli powder	salt to taste

Instructions

1. Place all the ingredients other than yogurt in a blender jar and blend until smooth.
2. Add the blended spice mixture to the yogurt and mix through with a spoon (don't blend)
3. Taste and adjust seasoning.