

itchen valley smoked trout pâté

Serves 2

1 large smoked trout (about 100g of flesh)
75ml double cream
squeeze of lemon juice
½ tsp horseradish (freshly grated or from a jar)
freshly ground black pepper

- Cut the heads and tails off the fish and remove the skin and bones.
- Put the flesh in a food processor and add the cream, lemon juice, horseradish and black pepper to taste.
- Briefly process the mousse until smooth and remove from the processor, season with black pepper and more lemon juice if necessary.