



Two Tubers

All things potato and truffle

Smoked Trout Tartare with Truffle and Chips

Ingredients

- 2 Large starchy potatoes
- Oil or oil spray
- 1 Hot smoked trout
- 1 shallot
- 1 Gherkin
- 1 large handful fresh dill
- 1 tsp Truffle mustard
- 1 tsp Dijon mustard
- 2 tsp Egg mayonnaise
- 2 tsp Sour cream

Method

Preheat oven to 180 degrees. Peel the potatoes and use a mandolin to slice into chips, or slice thinly with a knife. Oil a baking tray and lay the potatoes out so they are not touching. Bake in the oven, turning every 5 minutes or so, until crisp. Place on a cake rack to cool.

Remove the fins from the trout and discard them. At this point, you can remove the head or leave it attached to the spine. Gently peel the skin from one side of the trout. If using the whole trout (serving 4), you can use the skin to lift the trout and roll it over, peeling it as you go. If not using the whole trout, leave the skin on the other side to keep the flesh moist. If you want to make crisp trout skin, place it between two baking sheets and bake in a 180-degree oven for 15 minutes. Check if it is crisp. If not, bake for a further 5 minutes and check. It will crisp up more when cold.

Take the flesh of the trout using a fork or knife along the spine (centre) and gently pushing the fillet away from the spine. It should come off in one piece. Do this gently to avoid pulling the bones out with the flesh. Again, if using the whole trout, flip it over and gently lift the tail, pulling it away from the two fillets of trout from the other side. Gently run a knife over the fillets to check for any remaining bones, then remove them with your fingers. Flake the trout into a bowl, again checking for and removing any bones.

Finely chop the shallot, gherkin and dill. Add to the trout and gently fold through. Add both mustards, mayonnaise, and sour cream, and fold them through.

To plate up, you can form the trout tartare in a ring mould on the plate or spoon it onto the plate. Serve with a generous handful of the chips.