

Smoked Trout Stuffed Potatoes

6 medium potatoes
500g smoked trout (broken into pieces)
30g butter
6 shallots chopped
½ cup milk
1 ½ tablespoons mayonnaise
2 teaspoons chopped capers
1 teaspoon dried tarragon leaves



Scrub and dry potatoes, prick potatoes all over and place in a moderate oven directly onto the oven racks. Bake until skins are crisp and flesh is tender, cut potatoes in half and scoop out flesh leaving 1cm thick shell.

Mash potato with butter , milk ,mayonnaise,capers and tarragon then gently stir through smoked trout. Scoop mixture back into potato shells .

Place onto oven tray and bake for about 15 minutes .

Serve with a crisp salad and crusty bread rolls

