

# Vodka & Cointreau Cured Trout

Trout ; 1kg filleted & de-boned  
Sugar ; 3 cups  
Salt ; 1 cup  
Orange Juice ; 300ml  
Cointreau ; 60ml  
Vodka ; 30ml

Mix salt, sugar, juice & the alcohol together. Place the Trout in a pan with skin side down, apply the mixture in top. Cover with cling wrap and place in fridge for 8hrs.

Pull trout out after 8hrs & rinse in cold water. Portion 100grams & serve with fresh salad tossed with ginger, lime coriander dressing.

\*Adrian Gutteridge (Pinnacle Valley Resort)

