

# Smoked Trout Mousse with lemon myrtle shortbread

1x Smoked Trout (approx 180g) filleted  
50g Butter  
50ml Cream  
2 teaspoons Lemon Myrtle  
Juice of one Lemon  
Salt and Pepper

Soften the butter so it will mix with the trout and mix together in a blender, add butter and cream while blending. Add lemon juice a little at a time and ensure mixture is just moist, blend until smooth adding lemon myrtle and seasoning to taste.

Serve spooned onto a plate with melba toast or savoury crackers.

**Thanks to Chris Muir (Terracotta Room)**

