

Baked Buxton Trout Roulade

SERVES TWO LIGHT ENTREE

1 Whole Buxton trout filleted & boned
1 1\2 tsp kutjera powder (available most supermarkets & specialty shops)
pinch smoked paprika
salt & cracked black pepper
15 gms salted butter
toothpicks
1\4 Celeriac medium size (celery root)
peeled and finely shredded long ways (mandolin)
3 tblsp home made mayonnaise
1 tblsp shredded parsley
1\2 lemon juiced the other 1\2 to serve
salt & cracked black pepper

Method:

- * Lay trout fillet skin side down and sprinkle desert raisin, paprika, salt & pepper.
- Roll thin side up to top & toothpick top & bottom to fasten
- set on non stick papers standing up
- * place 1\2 butter on each & bake for about 4-6 mins in a pre heated oven (190 C)
- * Meanwhile shred celeriac and toss with extra lemon juice, s&p & mayonnaise
- * Add shredded flat leaf parsley stir in with serving tongs

Travis boltong (Mansfield Chef)

