

# Buxton Mountain Ash Smoked Trout Salad

**(Recipe for 4 people.)**

2 - Buxton Mountain Ash Smoked Trout  
(skinned, boned & roughly flaked)

1 - large continental cucumber  
(remove skin and peel into long ribbons)

1 - medium desiree potato  
(washed, peeled and diced into small 1/2cm cubes, then poached in salted water until cooked)

1 - tsp dijon mustard

2 - tbs mayonnaise

1/2 - lemon (juiced)

Dill (1/4 cup loosely packed) washed & picked

1 - tbs good quality extra virgin olive oil (EVOO)

1 - baby cos picked and washed

Seasoning to taste

## Method

Combine mayonnaise, lemon juice and EVOO in a large salad bowl.

Add cucumber ribbons, cooked potato and lettuce.

Toss all ingredients gently until all are coated, then add the trout and dill

Add seasoning, fold together and serve on 4 plates - Enjoy!!!

Thanks to Travis Boltong

