

# Steamed Buxton Smoked Trout & Wombok Rolls

## Ingredients

10 large Wombok leaves (softened in boiling water then refreshed in iced water)  
500gm Buxton Smoked Trout flesh  
50gm Fresh ginger grated  
100gm Snow peas cut into fine strips  
Oyster sauce to taste

## Method

Mix trout, ginger, snow peas and oyster sauce together. Lay out a wombok leaf on the work surface, place 65gm of filling on the lower half of the leaf. Fold in the sides of the leaf over the filling then roll up to form a spring roll. Repeat with other leaves.  
Place carefully onto a plate and then steam gently for ten minutes.

By Dale Prentice

