

# Smoked Trout & Basil Spring Rolls

## Ingredients

20 20cm x 20cm spring roll wrappers  
500gm smoked trout flesh  
500gm Zucchini cut into thin strips  
200gm Onion thinly sliced  
15 Basil leaves shredded

## Method

Fry onion gently in a little olive oil till soft but not coloured. Increase heat and add zucchini to the pan, cook until zucchini is just wilted. Tip into a colander to drain and cool. When cool add trout and basil, season with a little white pepper. Make spring rolls according to the directions on the packet, then deep fry till crisp and golden. Serve hot with aioli.

By Dale Prentice

