

Smoked Trout & Pine Nut Salad

Ingredients

1 smoked trout
Mixed lettuce
2 small bocconcini cheese, sliced
2 tblspn extra virgin olive oil
3 slices Italian bread
1/4 cup pine nuts
4 small bantam eggs

dressing:

1/4 cup extra virgin olive oil
2 tblspns lemon juice
1 tspn balsamic vinegar

Method

Remove the flesh from the trout, disposing of bones, head and skin. Sort and wash the lettuce and arrange on a large plate. Flake the fish over the salad leaves and arrange bocconcini throughout the salad. Heat the oil in a frying pan. Cook the bread cubes until golden on all sides and add to salad. Toast pine nuts in the same pan until golden and add. Fry eggs and place on top of salad. Combine the dressing ingredients in a bottle and pour over salad just before serving.



EST. 1958