

Smoked Trout Fettucine

Ingredients

5 tbs butter
3-4 cloves chopped garlic
3 tbs plain flour
500ml milk
2 cups grated tasty cheese
500gm cooked fettucine
2 large smoked trout flesh

Method

Melt butter in a pan, add garlic & flour stirring constantly. Take pan off heat and add milk & cheese. Stir well. Place smoked trout flesh & cooked fettucine in pan with garlic sauce and continue to warm over a low heat.

Serves 4

