

# Smoked Trout Pots

## Ingredients

3 x 200g whole smoked rainbow trout  
3/4 cup crème fraîche  
1/3 cup whole-egg mayonnaise  
1 small garlic clove, crushed  
2 tbsp finely chopped fresh dill leaves  
2 tsp lemon juice  
2 baguettes or sourdough sliced  
Lemon wedges, to serve  
Pickled dill cucumbers, to serve



## Method

Peel skin from trout and discard. Remove flesh, carefully discarding the fine bones. Place trout in a large bowl. Gently flake into large pieces.

Add crème fraîche, mayonnaise, garlic, dill and lemon juice. Fold gently to combine, adding extra lemon juice, if needed. Season with salt and pepper.

Divide mixture among 8 x 1/2-cup-capacity jars. Smooth surface. Cover with lids or plastic wrap. Refrigerate for at least 24 hours to allow mixture to set and flavours to develop.

Preheat grill on high. Place 1/2 the baguette slices on a baking tray. Grill for 1 to 2 minutes each side or until toasted. Repeat with remaining baguette slices.

Arrange extra dill sprigs on each pot. Serve with toasted baguette slices, lemon wedges and pickled dill cucumbers.