



INGREDIENTS

Potted Kilnsey Trout

- 60g asparagus (chopped)
- 2 smoked Kilnsey trout fillets, skinned
- 1 tbsp dill, finely chopped
- 100ml dry white wine
- 3g leaf gelatine
- 50ml gooseberry purée

Special Equipment

- 2 dariole moulds

Horseradish Oatcakes: makes 6-8

- 225g oats
- 60g wholemeal flour
- ½ tsp bicarbonate of soda
- 1 tsp salt
- ½ tsp caster sugar
- 60g butter
- 50g fresh horseradish, finely grated
- 60-80ml hot water
- Extra flour and oats for rolling

Special Equipment

- Plain cutter

METHOD

Potted Kilnsey Trout:

1. Line 2 dariole moulds with clingfilm.
2. Trim the asparagus spears and blanch for 2-3 minutes in salted water. Drain and refresh in cold water.
3. In a bowl flake the smoked trout, add the chopped asparagus and dill, delicately stir through.
4. In a heavy based saucepan, warm the wine to a simmer, remove from the heat and stir in the gooseberry purée.
5. Soak the gelatine in a bowl of cold water until pliable. Squeeze out the excess water and stir through the wine and gooseberry mixture.
6. Pour the gooseberry flavoured wine over the trout mix and gently combine. Place into moulds and chill for at least an hour until set.

To serve

Turn out of the moulds onto serving plates and serve with horseradish oatcakes.

Horseradish Oatcakes:

1. Preheat the oven to 190°C (fan assisted).
2. In a large bowl, mix the oats, flour, bicarbonate of soda, salt and caster sugar. Add the butter and rub together until the mix has a breadcrumb consistency.
3. Stir through the grated horseradish.
4. Gradually pour in the water, mixing until you have a thick dough. The amount of water required will vary depending on the oats used.
5. Sprinkle some extra flour and oats on a work surface and roll out the dough to ½ cm thickness.
6. Cut into discs using a plain cutter and arrange on baking sheet lined with baking parchment paper.
7. Bake for 20-25 minutes in the preheated oven until golden brown. Remove from the oven and allow to cool on a wire rack.

Store in an airtight container until ready to use. The oatcakes will keep fresh for a couple of days.