

RECIPES FROM **WIMBLEDON**

SMOKED TROUT & HENS EGG



Cooking time: 20 minutes Serves 4

INGREDIENTS

4 smoked trout fillets
60g fine green beans
Jar of roasted red peppers
Little gem lettuce
Mustard cress
4 hard-boiled eggs

Horseradish dressing

40g horseradish sauce
40g mayonnaise
20g crème fraîche

Ciabatta croutons

Ciabatta bread
Rapeseed oil
Table salt
White ground pepper

METHOD

1. Preheat your oven to 180C
2. Dice the ciabatta bread into one inch cubes, toss in the oil and seasoning and put into the oven until golden.
3. Flake the smoked trout into large flakes. Wash the lettuce and cut into bite-size pieces.
4. Make the dressing by mixing the horseradish and crème fraîche with the mayonnaise and season to taste.
5. Drain the red peppers and cut into strips, cut the mustard cress and keep in cold water.
6. Cut the hard boiled eggs into quarters.
7. Dress the lettuce in some of the dressing; place some of the salad mix on the plate, then some trout, egg, beans, red peppers and croutons. Repeat this 3 or 4 times finishing with mustard cress, boiled egg quarters and croutons.

