

Buttery Hot Smoked Trout, Kale and Herb Bruschetta

Recipe by Tim Maddams.

Serves: 2

Prep time: 5 mins

Cook time: 10 mins

Ingredients

150g ChalkStream Hot Smoked Trout

50g kale

2 large slices of rustic bread

1 clove garlic, halved

100ml white wine

50ml double cream

50g butter

Sprig thyme

Sprig parsley

Sprig tarragon

A few chives

A glug of olive oil

Salt and pepper

Method

Allow the hot smoked trout to come to room temperature.

Griddle the bread slices to char them slightly, rub them with garlic, drizzle with olive oil and sprinkle with a little salt, set them aside to keep warm.

Put the wine and thyme in a small pan and reduce by half over a moderate heat. Add the cream and simmer for a minute or two. Add the butter to this and stir it to emulsify with the wine base as the butter melts over a low heat.

Finely chop the parsley and tarragon.

Season the sauce and add most of the herbs, leaving a little for garnish.

Remove the thyme sprig from the sauce.

Wash the kale and wilt it in a pan with a little olive oil, salt and a dash of water, pop the lid on the pan. Let it wilt down over a moderate heat until tender but still vibrant and bright green, drain off any excess moisture.

Spoon over a spoonful of the sauce to lightly dress the kale.

Break up the hot smoked trout, leaving it quite chunky (set any skin aside to flavour a sauce or add to a soup at a later date – you can freeze it until needed to save on any waste).

Spoon the kale onto the bruschetta, sprinkle over the hot smoked trout and dress with lashings of the butter sauce, fling over the remaining herbs and serve.