

CONFIT OF TROUT, PICKLED BEETROOT, HOLLANDAISE SAUCE

Another wonderful recipe by Sian @recipebreakout

Serves 2

Ingredients:

2 fresh fillet steaks of ChalkStream Trout

1 cooked beetroot

1 jar of hollandaise (we recommend the Dorset Sauce Company)

Method

A beautiful confit of ChalkStream® trout that slices like butter. Seal the fresh fillets and slow cook at 50 degrees off the heat. Take one fillet per person and cut each one into three or four slices, plated individually with a spoonful or two of hollandaise. Add slices of beetroot, just dice and place on top. You can make a little ahead of time too, which allows the beetroot to 'bleed' a little. Stunning and so simple.

