

# HOT SMOKED TROUT AND POTATO TART

Made with beautifully succulent hot smoked ChalkStream trout, thinly sliced potatoes, a cheeky handful of blue cheese and served with pickled beetroot - it really is a heavenly combination. Created by Sian @recipebreakout

Serves 6

## Ingredients:

125g of ChalkStream Hot Smoked Trout

Pastry to line a standard flan dish

3-4 small potatoes

200ml crème fraiche

1 tbs thick cream

4 Eggs

60g of blacksticks blues cheese

1 small red onion

Fresh thyme and dill leaves

## Method

Roll out your pastry into a rough circle and line a standard sized flan dish, trim the edges and blind bake for 10 mins. Scrub 3-4 small potatoes and slice as thinly as possible. In a large bowl beat the crème fraiche, thick cream, eggs and blue cheese.

Slice a small red onion and scatter this over the base of the tart, add in the potatoes and the creamy mix. Nestle in 4 or 5 slices of hot smoked trout along with a scattering of thyme and dill leaves. Cook in a moderate oven to hot oven for 25-30 minutes until set in the middle. Finish with some extra fresh thyme and dill leaves and serve with a pickle of your choice.

