



Scan to watch full recipe!



SMOKED TROUT CAKE, MELTED GRILLED PROVOLONE, TROUT ROE, FRESH BASIL FLOWER AND TARRAGONE

★ ★ ★ ★ ★
DIFFICULTY
2/5

PREP TIME
20'

COOK TIME
90'

SERVES
4

INGREDIENTS

Wood chips

For the cakes

500 grs trout

1 egg

1 handful fresh tarragon

300 grs potato

Dill

Sea salt flakes

Lemon zest

For the melted grilled provolone

200 grs fontina cheese

200 grs provolone cheese

200 grs gruyere cheese

For the plating

50 grs trout roe

10 grs fresh tarragon

10 grs basil flower

10 grs dill

PREPARATION

- 1- Remove trout's viscera with a knife.
- 2- Carefully, remove the roe with a spoon and reserve.
- 3- Take two "S" shape meat hooks and pierce the trout in the tail and the chest. Hang the trout.
- 4- Take one handful of wood chips and put over ambers of firewood. Repeat procedure to keep smoking for about one hour and a half.
- 5- Season potatoes with sea salt flakes and olive oil. Wrap in foil and take them to the secondary grate for about one hour.
- 8- For the cake mixture: get 4 cooked potatoes, remove the skin and season with sea salt.
- 9- Pre heat the griddle on medium heat, add olive oil, and then add the potatoes. Smash them with a fork, and season with black pepper.
- 10- Get the trout out of the grill and take out the skin using your hands.
- 11 - Mix half a kilo of smoked trout with the smashed potatoes. Add black pepper, lime zest, a pinch of fresh dill, tarragon and one egg.
- 12 - Pre heat the griddle, add olive oil, and cook the cakes for about 15 minutes each side, on medium heat.
- 13 - For the melted provolone: grate and mix fontina, gruyere and provolone cheese. Take the mixture to the grill until the cheese is melted.
- 14 - For the plating: place the cake, add trout roe on top, sea salt flakes, fresh basil flower, tarragon, melted cheese on the side, and enjoy!