

Smoked Trout Dip with Turkish Herbed Toast

Serves: 1

Prep time: 5 Minutes

Cooking time: 5 Minutes

Ingredients:

- 1 X 100g packet of smoked trout fillets
- ½ cup mascarpone
- ½ cup natural yoghurt
- ½ tablespoon lemon zest
- ½ tablespoon fresh lemon juice
- 1 tablespoon chopped dill
- 1 tablespoon chopped chives
- salt and pepper
- 3 slices of Turkish bread
- butter
- 1-2 teaspoons of chopped herbs, e.g. parsley, dill, chives

Method:

- Finely chop the fish fillets and place in a mixing bowl with the remaining ingredients, except the bread, butter and chopped mixed herbs
- Stir well to combine
- Transfer to serving bowl and refrigerate until needed
- Mix the herbs into the butter and spread over one side of the bread slice
- Toast under the grill on both sides and serve with the dip

Note:

Trout fillets are available in the supermarket

You can use melba toast if preferred



*Zesty, fresh, simply
delicious*