

Smoked Scottish trout on rye bread with whipped cheese and beetroot & horseradish chutney



CALORIES:

46.9% Carbs

15.1% Protein

38% Fat

CONTAINS:

WHEAT, RYE

EGGS

MILK

FISH

MUSTARD

SULPHITES

MAY CONTAIN:

OATS, BARLEY

HAZELNUTS, PECANS, ALMONDS, WALNUTS, PISTACHIOS

SESAME

Recipe Ingredients ...	Quantity:	Description:
146242 - 146242 Campbells & Co D Cut Smoked Scottish Steelhead Trout.. - BRAKES	15g	0.15x Each
136660 La Boulangerie Stonebaked Part Baked Campagne Rye Boules (24 May 2023)..	60g	
26006 Brakes Beetroot & Horseradish Chutney..	15g	
18421 Green Valley Dairy Full Fat Soft Cheese..	40g	
113880 - 113880 Premium Large Chives Bunch.. - BRAKES	5g	0.05x Each
88387 - 88387 Brakes Horseradish Sauce.. - BRAKES	5ml	0x Each
74831 - 74831 Mixed Micro-Greens.. - BRAKES	2g	0.02x Each

1 Serving

Product code

Barcode

🕒 142g / 311kcal

# 1

### **Preparation:**

Defrost the bread

Chop chives

Defrost the trout

### **Method:**

1. In a bowl whip together the cream cheese, chives and horseradish.
2. Lightly oil and season the bread and place onto a hot grill to crisp. - cool.
3. Spread the cream cheese onto the bread and spoon over the beetroot chutney.
4. Top with the smoked trout and micro cress - serve!