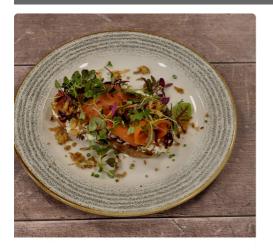
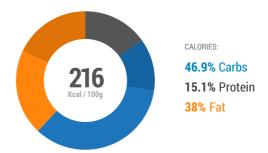
Smoked Scottish trout on rye bread with whipped cheese and beetroot & horseradish chutney

Overview ... U / 9105371





Food Labelling..

Serves

















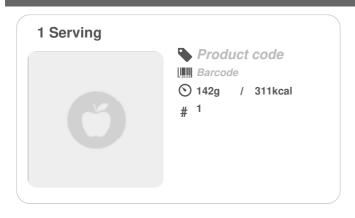


PISTACHIOS



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	2 g	0.02x Each

Products / Pack Sizes ...



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!

| Generated by Nutritics v5.92 on 12th Sep 2023. Last Modified 12th Sep 2023.