



Gabriel Gaté – Darriwill Farm
Recipe Cards Spring 2008

Salad of Smoked Ocean Trout for Summer Lunch

Serves 4



Ingredients

juice of 1/2 lemon

1 tbsp Oliviers and Co balsamic vinegar
(Darriwill Farm)

a little sea salt (Darriwill Farm)

freshly ground black pepper

3 tbsp Oliviers and Co basil extra virgin olive oil
(Darriwill Farm)

400 g fine green beans

6 sundried tomatoes in oil, cut into small pieces
(Darriwill Farm)

2 tbsp wild olives (Darriwill Farm)

4 hard-boiled eggs

about 400 g smoked ocean trout (Darriwill Farm)

1 tbsp dukkah (Darriwill Farm)

Method

This is a great gourmet salad, superb for alfresco dining or for a picnic.

Top and tail the beans and cook in salted boiling water for 5-8 minutes. Drain beans, cool in cold water, then drain again.

In a bowl mix lemon juice with balsamic vinegar, a little salt and pepper and the olive oil. Add the beans, sundried tomatoes and olives and mix well. Transfer to a serving platter.

Garnish the platter with halved, hard-boiled eggs.

Remove the skin and bones of the smoked ocean trout, then cut the trout into 8 pieces. Place trout in between the egg halves. Sprinkle the top of the dish with a little dukkah and serve.