

SMOKED TROUT SALAD

1/2 LB OF SMOKED TROUT
1 LEMON
WHITE VINEGAR
2 MEDIUM BELGIAN ENDIVE
2 TREVISO RADICCHIO
FRESH HORSE RADISH ROOT
CRÈME FRAÎCHE
2 CELERY STALKS
4 GREEN ONIONS
CHIVES, CHERVIL AND/OR PARSLEY

PUT 1/2 TSP AND SEVERAL GRINDINGS OF BLACK PEPPER IN A BOWL.

SQUEEZE IN THE JUICE OF 1/2 LEMON. WHISK IN 1 TBSP OF WHITE VINEGAR.

PEEL AND GRATE 1/2 CUP OF HORSE RADISH ROOT AND ADD TO THE BOWL.

WITH A FORK, BEAT IN 1/2 CUP OF CRÈME FRAÎCHE. TASTE FOR SEASONING. IT MAY NEED A BIT MORE LEMON JUICE OR SALT.

ADD THE SMOKED TROUT AND BREAK UP WITH A FORK.

PEEL AND CHOP CELERY INTO 1/4 INCH PIECES. TRIM AND CHOP GREEN ONIONS. STIR BOTH IN WITH THE TROUT.

TRIM ENDS OF ENDIVE AND TREVISO. CUT HALF OF EACH IN 1/2 INCH ROUNDS, STARTING AT THE BOTTOM.

SEPARATE THE REMAINING LEAVES AND ARRANGE ON INDIVIDUAL PLATES.

APPORTION THE TROUT SALAD, SCATTER WITH ENDIVE AND TREVISO ROUNDS AND FRESH HERBS.

SERVES 4-6