



Recipe By Jamie Oliver

Smoked Trout, Horseradish and New Potato Salad

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Ingredients

- 700g/1½lb new potatoes, scrubbed
- 4 heaped tbsp crème fraîche or soured cream
- Zest of 2 lemons and juice of 1
- 4 tbsp good extra virgin olive oil
- Sea salt and freshly ground black pepper
- 4 heaped tbsp horseradish, preferably fresh
- A handful fresh parsley
- A handful fresh chives
- A small bunch spring onions, washed and finely sliced
- 400g/14oz hot-smoked trout



Method

- First of all, cook the potatoes in salted boiling water until they are tender, then drain them. While they are still warm, and when they're cool enough to handle, either cut them in half or squash them into a large salad bowl.
- Add your crème fraîche, the zest and juice of 1 lemon and your olive oil. Toss around, then season to taste. Add or grate in your horseradish, tasting as you go, then chop up the parsley and chives and throw these into the bowl. Add the spring onions, tear in your smoked trout, and mix everything together.
- Now it's very important to balance your salad with more seasoning and maybe an extra squeeze of lemon. You may even want to give it more of a kick by adding some more horseradish.
- Great served as a starter, salad or even dinner.