

SMOKED RAINBOW TROUT POTATO SALAD

1 pkt Harris Smokehouse Rainbow Trout

400 gms small potatoes

A few sprigs of dill, chopped

A handful of continental flat parsley, roughly chopped

2 spring onions, chopped

Good quality mayonnaise

Pepper

Roughly chop unpeeled potatoes into even sized pieces and cook in boiling, salted water until cooked. Drain and set aside in a large bowl. Flake the trout and add to the potatoes with the dill, parsley and spring onions. Add a few good dollops of mayonnaise and mix carefully, then season with black pepper.

This can be served warm or cold and any other smoked fish could be used. Try mixing in a little chilli or wasabi to the mayo for an extra kick.