



COOKING PASSION SINCE 1877

Trout with young potatoes and spring salad



Serves: 2

INGREDIENTS

2 fresh **trout** (600g each)
400g new potatoes
250g coloured salad mix
1 bunch of tarragon
1 bunch of dill
2 lemons
50 g **butter**
2 tbsp. plant oil
4 tablespoons **hazelnut oil**
2 tablespoons white balsamic
vinegar
1 tsp honey
Salt
Pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Let potatoes cook for about 20 minutes. Drain and toss in a large pan with butter. Add some tarragon and dill.

Fillet both trout carefully and remove greens. Heat vegetable oil in a pan to level 8 and fry the fillets on the skin side.

Add some butter and pour the warm butter several times over the fillet with a spoon. Season with salt and fresh pepper.

Mix hazelnut oil, white balsamic vinegar and honey to a dressing and pour over the colourful salad.

Arrange everything on a plate and season to taste with a dash of lemon, salt and pepper.