



SMOKED TROUT CREPE ROLLS

Prep: 50 mins + 6 hours cooling – Makes 24 – Easy

For the crêpes:

1 egg
110ml milk
45g flour
30g butter, melted
10g chives
2 tbsp sunflower oil

For the filling:

125g smoked trout fillets
½ shallot
100g crème fraîche
lemon juice, to taste
1 granny smith apple
capers, to decorate
salt and pepper

Start by making the crêpes: In a bowl, mix the egg with the milk, flour and melted butter. Finely chop the chives and add to the batter. Season with salt and pepper.

Heat 1 tablespoon of sunflower oil in a 28 cm frying pan, add half the crêpe batter and cook the crêpe for approximately 2 minutes. Flip and cook on the other side for 1 more minute.

Transfer the crêpe to a plate and repeat with the remaining batter. Set the crêpes aside to cool while you make the trout filling. Check the trout fillets for fish bones; remove them if you find any. Cut the trout fillets into chunks and put in a blender.

Peel and chop the shallot and add to the blender together with the crème fraîche, some lemon juice and a pinch of salt and pepper. Blend into a paste. Transfer to a bowl. Cut the apple in half and grate one half. Wrap the other half in cling film and refrigerate.

Add the grated apple to the trout paste, mix and season with salt and pepper and more lemon juice if needed. Spread half the trout paste over one crêpe. Roll up the crêpe, wrap in cling film and refrigerate for 6 hours. Repeat with the second crêpe.

Before serving, cut the remaining apple into small cubes and drizzle with a bit of lemon juice. Remove the cling film from the crêpes and cut each crêpe into 12 slices. Decorate each crêpe slice with a few apple cubes and capers and serve.

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