

Smoked trout and creme fraiche with horseradish

Serves many, as a snack

200 ml creme fraiche

185 g smoked trout (I use Mrs Paynes brand)

2 cm piece horseradish, finely grated (optional)

Handful of dill, finely chopped

Juice and zest of a lemon

1 French shallot (eschalot), finely diced

Sea salt and pepper

To serve:

140 g packet salted chips (I like to use a kettle style)

Trout or salmon roe

Finely chopped chives

In a bowl, combine all of the ingredients with a fork, flaking the trout as you mix it. Season to taste.

Assemble by arranging potato chips on a serving plate and topping with a heaped teaspoon of the smoked trout mixture. Top with some roe and finely some chopped chives. Serve immediately.