Tian of Smoked Trout Summer Style

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Gilbert Street Hotel

Ingredients

2 roma tomatoes
1 fennel bulb
1 Lebanese cucumber
1 bunch of chives
Olive oil
1 avocado
200g smoked trout
1 lemon
Red wine vinegar
Seeded mustard
Olive oil
Seasoning

Method

Using a pipe mould slice the avocado and place as a base down the bottom.
Dice the vegetables small, break the trout up, and mix separately in a bowl.
Place the mixture into the mould and slide the mould out to reveal the tien.
Mix the vinegar, lemon, mustard and olive oil in a bowl and drizzle around the plate.
Garnish with chopped chives.