

TROUT CARPACCIO WITH CELERY AND CUCUMBER PICKLE AND GOAT'S CHEESE

This is another very light lunch or starter-type dish. The oily trout, creamy and sharp cheese along with the crunchy celery and cucumber pickle create such a great mix of texture in the mouth. The flavours here are seriously fresh and exhilarating.

200g smoked trout ribbons or thinly-sliced raw trout • ¼ cucumber, shaved
2 sticks celery, shaved • juice of 1 lemon • 3 tbsp apple cider vinegar
1 red chilli, finely chopped • 4 tbsp olive oil • 50g chevin (or basic, clean goat's cheese)

- 1/ Mix together the cucumber, celery, lemon juice, vinegar, chilli and olive oil in a bowl.
- 2/ Lay the trout ribbons flat on a plate. Top the trout evenly with the celery and cucumber pickle.
- 3/ Break the goat's cheese into little pieces and dot it around the salad before serving.

Note: Leaving the pickle for about half an hour, if you have the time, really enhances the flavour.

SERVES 2