

British Larder Smoked House Experience

Smoked Salmon Scotch Egg Ingredients:

3	Eggs
150g	Skinless, Boneless Salmon Fillet
100g	Smoked Salmon
½	Egg White
Zest & Juice	½ Lemon
1tsp	Chopped fresh mixed herbs (tarragon, chives and chervil)
1tbsp	Plain Flour
1tbsp	Fresh or Dried breadcrumbs
1tbsp	Cold Water
	Salt and Pepper to season

Method:

1. Soft boil 2 eggs in a pan of boiling water for 6-7 minutes, then drain and immediately place in iced water to stop them cooking further.
2. Once cool, drain and peel the eggs and put to one side.
3. Put 150g of skinless, boneless salmon fillet, 100g smoked salmon, ½ egg white, the finely grated zest and juice of half a lemon, 1 teaspoon of the chopped mixed herbs and seasalt and freshly cracked black pepper in a blender and pulse-blend until it all just comes together and is mixed, but be careful not to overblend.
4. Transfer the mixture to a bowl, then cover and leave to rest in the fridge for about 10 minutes.
5. Put the 1tbsp of plain flour in a small bowl and season with salt and pepper.
6. Put 1tbsp fresh or dried breadcrumbs in another small bowl, then whisk together 1 egg with 1tbsp of cold water in a third small bowl.
7. Roll each peeled egg in the seasoned flour.
8. Divide the salmon mixture in half, then mould each portion of salmon mixture around an egg, covering each egg completely.
9. Roll each salmon-covered egg in the flour again, then roll in the beaten egg and finally roll in the breadcrumbs to coat all over.
10. Place the coated eggs on a plate and chill in the fridge for 10 minutes.
11. Meanwhile, heat some sunflower oil in an electric deep-fat fryer or in a deep frying pan to a temperature of 160C
12. Once the oil is hot enough, deep fry the breadcrumb eggs in the hot oil for 6-7 minutes or until golden brown and crisp all over.
13. Using a slotted spoon, remove and drain the deep fried eggs on kitchen paper.
14. Season with salt and pepper and serve immediately.

Smoked Trout and Horseradish Pate:

1 Whole Smoked Trout (400g whole unprepared weight)
2tbsp Crème Fraiche
Finely Grated Zest and Juice of ½ Lemon
Sea Salt
Freshly Cracked Black Pepper
Horseradish (to taste)

Method:

1. Remove and discard the skin and bones from the trout and flake the flesh into a mixing bowl.
2. Add 2 tbsp crème fraiche, lemon zest and juice, sea salt and the pepper and grated horseradish (to taste) and mix well.