



**SMOKED TROUT  
VOL-AU-VENTS WITH DILL  
AND CAPERS**

**SERVES 6**

To say these bite-sized vol-au-vents are a bit spesh would be an understatement. Each pastry case is handmade locally just for us and yes, you really can taste the effort. Piped at yours with hot-smoked trout mixed with creme fraîche, dill, capers and lemon, then finished with a sprig of fresh dill if you are so inclined. They are ready in a blink and bring a flicker of glam, a sprinkle of class and a whole lot of deliciousness, which in the end is the most important thing.

**DEFROST TIME:** In fridge overnight      **COOK TIME:** 5-7 Mins

*The Dinner Ladies*

# SMOKED TROUT VOL-AU-VENTS WITH DILL AND CAPERS

## DEFROST TIME:

In the fridge overnight.

## COOK TIME:

Vol-au-vents only for 5-7 mins in a 180C fan forced oven.

## SERVING SUGGESTIONS:

Serve with Champagne and cocktails on guests' arrival.

## STORAGE ADVICE:

Once cool, the vol-au-vents can be stored in an airtight container for up to 3 days. Store any remaining trout mixture in the fridge for 2 days maximum.

## OPTIONAL EMBELLISHMENTS:

A tiny sprig of dill or chives, finger lime caviar or salmon roe. Serve the trout pate on cucumber slices for a gluten free option.



1.

DEFROST



2.

COOK



3.

COOL



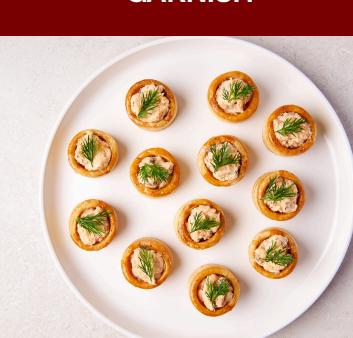
4.

ASSEMBLE



5.

GARNISH



6.

SERVE



- Make sure the vol-au-vents are cool before assembling with the pate.
- Cut off the corner of the trout mixture and pipe into each vol-au-vent shell.

- Elevate each trout vol-au-vent by topping with a sprig of dill or chives, fingerlime caviar for a citrus pop, or salmon roe for a colour pop.

- Serve the assembled and garnished trout vol-au-vents on a flat platter; for a classic polished look try white porcelain or a mirrored tray. For a more rustic look serve on a wooden or slate board.

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