



Lemon Trout Mousse

🕒 15–25 Min   

Preparation

- 1 Cut the trout fillets into pieces and add to a bowl.
- 2 Use a hand blender to blend together with the crème fraîche until a fine mousse is formed.
- 3 Then season to taste with Kotányi Salt, Kotányi Pepper, a pinch of Kotányi Selection Mediterranean Lemon Fish mix and lemon juice.
- 4 Chill the mousse for a few hours then enjoy.

Ingredients 4 Portions

♦ = Kotányi Produkte

200 g	Trout, smoked
125 g	Crème fraîche
	A little lemon juice
1 pinch	♦ Sea Salt, Coarse
1 tsp.	♦ Fish Seasoning Mix with Lemon
1 pinch	♦ Pepper Black, Whole

