

Pan Fried Trout with Home Cured Bacon, Rattie Potatoes and Wild Garlic Butter

Ingredients

4 x 8-12oz trout - filleted,
8 slices of home
cured middle bacon
12 rattie potatoes scrubbed
Olive oil
Butter
Wild garlic leaves
Half a fresh lemon



Preperation

Wrap each of the fillets of trout in the bacon. Place the rattie potatoes in a hot oven until crispy and golden. Fry the trout until the bacon is crispy, then remove from the heat and allow to rest. Melt the butter in a small saucepan with the chopped wild garlic. Squeeze in the lemon juice then pour over the trout and potatoes and serve.



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