

Trout Remoulade

Ingredients

4 x 8-12 oz Trout Butterfly
1 x Red Chilli
2 Thumbs of Ginger
1 oz of Coriander Seeds
6 Cloves of Garlic
6 Cloves
Black Pepper
Fresh Coriander
Flour
Butter for frying



Preperation

Place all the ingredients, except for the trout, in a foodprocessor and mix together to form a smooth paste. Brush the paste on the inside of the trout, and tie with string. Season the flour with salt and freshly ground pepper and lightly dust the trout, then shallow fry in melted butter. Serve with a light tomato, onion and coriander salad.



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