



RECIPE



Horseradish Skordalia

Served with Light Smoked Ocean Trout, Trout Roe & Beetroot
makes approx. 2kg

Ingredients

- 1.5kg potatoes peeled and chopped (such as Pontiacs, Bintjes or King Edwards)
- 6 large cloves of garlic
- 90g sour dough bread, crusts removed, soaked in milk and squeezed
- Juice of 4 lemons (or approx. 250g/300ml)
- 1 jar (200g) Raifalsa horseradish
- 400ml extra virgin olive oil (or a mixture of olive and grape seed oil)
- 100ml water (approx.)
- Sea salt to taste

Method

- Boil the potatoes and 3 cloves of garlic until tender. Drain and put through a ricer (or mash).
- While the potatoes are cooking, use the food processor to puree the softened bread (discard the milk), add the remaining garlic cloves, the horseradish and enough of the olive oil to make a soft puree.
- Mix this into the potato along with the lemon juice and the olive oil. Once mixed test for seasoning.
- Put the mixture $\frac{1}{2}$ at a time back into the food processor. Pulse this mixture adding water and oil as necessary to make a nice smooth paste.
- Do not overwork as the potato will turn into glue. Add the two back together in a bowl or bucket and check the seasoning.

Served with Ingredients (as in picture)

- Petuna Lightly Smoked Ocean Trout (approx. 3 slices per person).
- 10g Nicholson Trout Roe.
- 2- 3 roasted baby beetroot, seasoned and tossed in parsley , EVOO and vinegar.
- Fried discs of potato.
- Watercress micro herb to garnish.

Assembly

- To serve put a dollop of Skordalia onto a plate. Cut the 3 slices of Ocean Trout into a rectangle, cutting off the top rounded bits and make them all the same size. Roll these into cylinders and stuff the extra off cuts inside each roll. Place them on their ends on the plate and top with trout roe. Serve with the baby beetroots tossed in parsley, evoo and vinegar. Garnish with watercress micro herbs.

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