



## SMOKED FISH TRIO

Hix Smokin house offers a selection of seasonally smoked British fish in the farm shop including Cornish anchovies. A little selection of these makes a perfect celebratory dinner party or Christmas starter that can be plated in advance whilst you have a drink with your guests.



MARK HIX

### INGREDIENTS

- 1/2 cucumber, halved lengthways, seeds remove and thinly sliced
- 1/2 tbsp chopped dill
- 1 tbsp cider vinegar
- 6-8 new potatoes, boiled in their skins and peeled
- 2 spring onions, trimmed and finely chopped
- 1 tbsp freshly grated horseradish
- 1 tbsp good quality mayonnaise
- 2 medium cooked beetroot, peeled and finely diced
- 1 tbs capers, drained
- 1/2 tbsp rapeseed oil
- 1/2 tbsp cider vinegar
- 1 tbsp finely chopped chives
- 2 mackerel fillets, skinned and boned
- 200g cold smoked trout
- 4 smoked sardine fillets, halved

Serves 8

### DIRECTIONS

1. Mix the cucumber with the vinegar and dill, season and leave for 30 minutes.
2. Cut the potatoes into rough small dice and mix with the mayonnaise and horseradish and season.
3. Mix the beetroot with the capers, chives, oil and vinegar and season.
4. Plate the fish next: divide the pickled cucumber into little piles on 8 plates with a slice of trout on top.
5. Spoon the potato onto the plates then the potato salad and break a piece of mackerel on top and finally the beetroot with a piece of sardine on top.
6. Serve with the bread separately.