



fresh produce



QUALITY SEAFOOD

seafood



gourmet



Origin matters



# Fjord Trout Hot Spicy Mayo with Bread

Serves: 2-4

## Ingredients

### For the Trout Mixture

- 300g trout bones
- 20g cilantro
- 30g cucumber
- 20g mango pickle
- 20g shallots
- 20g garlic
- 8 slices of bread

### For the Seasoning

- 3 tbsp mayonnaise
- Salt, to taste
- Pepper, to taste
- 1 tbsp hot chili sauce

## Description

1. Steam the trout bones, then remove the meat. Drain any excess oil and allow the meat to cool and dry.
2. Finely dice the cilantro, cucumber, mango pickle, shallots and garlic.
3. Use a fork to break the trout meat into small pieces and set aside.
4. In a mixing bowl, combine the shredded trout, cilantro, cucumber, mango pickle, shallots, garlic, mayonnaise, salt, pepper and hot chili sauce. Stir well until everything is evenly mixed.
5. Toast or bake the bread slices until they are crispy.
6. Spoon the trout hot spicy mayonnaise mixture onto the crispy bread slices. Serve immediately and enjoy!

Recipe by Chef Jia Le Woh