



HATCHERY STEELHEAD WITH SMASHED POTATOES AND WILD GREENS

Serves 4

Ingredients:

1.5 lb steelhead or hatchery raised rainbow trout, large filets best

2 cups diced pancetta

2 tablespoons bacon fat

12 small potatoes, boiled until soft, skin left on

4 tablespoons salmon roe

1 cup cleaned watercress

½ cup chopped mustard greens

½ cup fennel tops, rough chop

Candied kumquats (optional)

Lemon vinaigrette (see recipe below)

Cultured Coriander Cream (see recipe below)

Start by browning the pancetta in a hot pan. Add a little more bacon fat and the boiled potatoes. Using a stick or a fork, press lightly on the potatoes to smash them.

Place a second skillet on the fire and drizzle a little bacon fat from the potato skillet onto the cast iron base, then place each fish filet skin side down, cover with a stone or a can to hold the skin tight to the surface and cook at medium temp for 4 minutes. Remove the stone, flip the filet, and finish for 2 more minutes.

To plate: First toss the cooked potatoes with fennel greens and then plate the potatoes. Top with a few spoonfuls of cultured coriander cream followed by the fish, salmon roe, and finally wild greens tossed with lemon vinaigrette.

A final touch of candied kumquats is wonderful, but optional.

For Lemon Vinaigrette:

½ cup extra virgin olive oil ¼ cup lemon juice ½ small shallot, diced fine Pinch of salt

Combine all in a bowl, whisk and pour into a portable small container. Prepare in advance.

For Cultured Cream:

½ cup heavy cream

4 tablespoons buttermilk

2 tablespoons toasted coriander seed, lightly crushed

1 teaspoon fresh dill, chopped

½ clove garlic, crush and chop fine

2 tablespoons extra virgin olive oil

1 tablespoon sherry vinegar

2 tablespoons finely diced onion

1 tablespoon pickling solution from pickled herring (optional)

Salt & pepper to taste

Mix cream and buttermilk in advance, allow to rest at room temperature for 24 hours.

Add all remaining ingredients, place in a portable small container. Refrigerate until packing for the trip, hold cool with the steelhead.