

GIANT STEPS

YARRA VALLEY

Something to go with our Yarra Valley Chardonnay! Smoked Trout spread - Recipe by Jayden Ong

Here is a recipe that is for people to make at home, using some local ingredients, and would suit as a pre-meal snack to go with a beautiful glass of Yarra Varra Chardonnay.

The spread is relatively thick, and rustic which can be served on grilled baguette, thin slices of baguette which have been toasted over charcoal or in the toaster, or on slices of fresh baguette if you're the cook and are busy.

Ingredients

Smoked Buxton Trout 250g
Ricotta cheese 70g
Creme fraiche 70g
Capers 30g
Dill 5g chopped
Chives 5g chopped
Lemon juice 10mL
Lemon zest 1/2 tsp
Salt & pepper to taste

Method

Put everything in the food processor and mix well. It doesn't need to be super smooth. I often enjoy this a little bit more textured.

Spread over grilled baguette. I like to use a heaped tablespoon per piece of baguette. Serve with olives, pickles, cured meats and a (large) glass of Chardonnay!

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