



**MAKES:** 12 entrée portions **PREP:** 40 minutes, plus curing overnight **COOK:** None  
*Refer to recipe for component breakdowns*

# vanilla cured ocean trout

with Apple Celeriac  
 Remoulade and  
 Rye Toasts

This creative twist on cured fish delivers incredibly appetising results. Queen Organic Vanilla Bean Paste adds a delicate and intriguing flavour combination with the fennel, citrus and apple notes.

## Ingredients

### Vanilla Cured Ocean Trout

**Makes:** 12 entrée portions **Prep:** 10 min, plus curing overnight

- 240g rock salt
- 180g caster sugar
- 1 tbs fennel seeds
- 3 tsp Queen Pro Organic Vanilla Bean Paste
- Finely grated zest of 1 orange
- Finely grated zest of 1 lemon
- Finely grated zest of 1 lime
- 100mL elderflower liqueur
- 1 side ocean trout (about 1.2kg), skin removed, pin-boned

### Celeriac and Apple Remoulade

**Makes:** 12 entrée portions **Prep:** 15 min

- 75g crème fraîche
- 75g mayonnaise
- 30mL lemon juice
- 30mL lime juice
- 1 ½ tsp Dijon mustard
- 1 garlic clove, finely grated
- 3 granny smith apples, julienned
- 1 large celeriac, julienned
- Finely sliced chives, to taste

### To Serve

- Mixed soft herbs (chives, chervil, dill and parsley)
- Small nasturtiums leaves
- Rye sourdough toasts or lavash
- Trout roe

## Method

RECIPE BY: Max Adey

### STEP 1

Combine salt, sugar, fennel, vanilla, citrus zest and liqueur in a bowl. Spread half the mixture out over a large piece of cling wrap. Place the trout on top, cover with remaining cure mixture and wrap to enclose. Refrigerate overnight to cure. Remove trout from cure. Brush off any excess cure and pat dry with paper towel.

### STEP 2

For remoulade, combine crème fraîche, mayonnaise, citrus juices, mustard and garlic in a bowl. Season with salt and pepper, then whisk to combine. Add the celeriac and apple, then toss to coat. Refrigerate until ready to serve. Add chives to taste.

### STEP 3

Thinly slice the trout to order. Serve with remoulade, toasts or lavash, herbs, nasturtium leaves and trout roe.

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