

Smoked Trout & Asian Pear Crostini with Horseradish Crème Fraîche & Chives

INGREDIENTS:

Sweet French Baguette
Extra virgin olive oil
Smoked Trout Filet
Asian Pear or Green Apple
Horseradish Crème Fraîche
Chives &/or Chervil

Slice baguette into thin rounds. Brush with extra virgin olive oil and place on a sheet pan and toast crostini at 300 ° until crisp but not browned, about 8-12 min. Cool.

Remove the skin from the trout and pick into small flakes.

Thinly slice pear or apple to fit the crostini.

Mix crème fraîche (or sour cream) with freshly grated horseradish root (or prepared horseradish) to your desired taste.

To Assemble:

Spread a little horseradish crème fraîche on the crostini. Place a slice of pear on top then a dot of crème fraîche then a little smoked trout. Garnish with chopped fresh chives or chervil leaves.

