



## SMOKED TROUT TOAST WITH MARINATED CUCUMBERS

*Makes 4 large toasts*

### INGREDIENTS:

- 1 medium red onion, thinly sliced
- 5 medium cornichons (or 1 seedless cucumber), thinly sliced (tip: a vegetable peeler is great for the job)
- 1/2 cup of white wine vinegar
- 2 tablespoons of granulated sugar
- 1/2 teaspoon of salt
- 1/2 teaspoon of mustard seeds
- 1 small container (8 oz.) full fat sour cream
- 2 tablespoons capers, chopped
- 1/2 lime, zested and juiced
- 1 whole smoked trout, flaked and small bones removed
- 4 bread slices of large thick crusted loaf
- 5-6 sprigs of fresh dill



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Make the marinated cucumbers salad by placing the first 6 ingredients in a medium bowl. Cover and place in the refrigerator for at least 3 hours, or overnight.
2. Make the sour cream sauce by mixing the sour cream, chopped capers, lime juice and zest in a medium bowl. Lightly season with salt and pepper (the smoked trout contains a good amount of salt).
3. Toast the bread slices by popping them into the toaster.
4. Spread each toast with 1/4 cup of the sour cream sauce, then top with 1/4 of the smoked trout flakes. Finish by adding your desirable amount of marinated onions and cucumbers and top with a sprig of fresh dill.