

Smoked Trout Terrine

- 1kg of hot smoked trout
- 1 tablespoon green peppercorns
- 2 ripe avocados
- 1 small sachet of gelatine
- lemon Juice and sliced lemon
- salt and pepper

Place the trout in a food processor and puree until smooth, place in a dish and add peppercorns. In the bottom of a terrine mold put some of the dissolved gelatine and lemon slices. Place in the fridge to set.

In the food processor add the avocado flesh and the lemon juice and blend.

Add the leftover gelatine to the dish of trout and peppercorns and mix together. After the gelatine in the mold is set fill the terrine halfway with the trout mixture, then add the avocado puree and then the balance of the trout mixture.

Leave to refrigerate overnight. Remove the terrine from the mold and serve with toast or brown bread.