

# fine Cooking

## Smoked Trout Salad with Creamy Cucumbers, Scallions, and Dill

By Bill Telepan Fine Cooking Issue 110



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Servings: 8

This super-springy starter comes together in minutes.

### Ingredients

1 medium English cucumber, peeled, halved lengthwise, seed core removed, and thinly sliced (2 cups)

1/2 cup crème fraîche

1/4 cup fresh lemon juice

2 Tbs. chopped fresh dill, plus sprigs for garnish

Kosher salt

6 Tbs. extra-virgin olive oil

1 lb. smoked trout, skin removed

4 medium scallions, thinly sliced

Freshly ground black pepper

8 (1/4-inch-thick) slices sourdough toast, for serving

### Preparation

In a medium bowl, mix the cucumber with the crème fraîche and 2 Tbs. of the lemon juice. Add the dill and season to taste with salt.

In a large bowl, whisk the remaining 2 Tbs. lemon juice with the olive oil and a pinch of salt. In the bowl, flake the trout into chunks, making sure to remove any bones. Add the scallions and gently toss to combine. Season to taste with salt and pepper.

Make a bed of the cucumbers on a large platter (or divide them among 8 small plates); top with the trout mixture. Garnish with a dill sprig and serve with the toast.



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