

Smoked Trout with Apple and Crème Fraîche



Serves 8 to 12 Yields 24

by Allison Ehri Kreitler from *Fine Cooking* Issue 126

In this savory-sweet nibble, thinly sliced apple is a fresh, creative stand-in for crostini or crackers. If you don't have roasted walnut oil, use any other roasted nut oil, such as hazelnut or almond. In a pinch, good-quality extra-virgin olive oil will do.

- 2 medium sweet, firm apples (such as Gala or Pink Lady)
- 8 oz. smoked trout
- 3 Tbs. thinly sliced fresh chives
- 2 Tbs. roasted walnut oil
- 1/8 tsp. freshly ground black pepper
- About 1/4 cup crème fraîche
- 1 medium lemon

Stand the apples on a cutting board and slice twelve 1/8-inch-thick rounds from the sides (not counting the small outermost slices); cut each round in half and arrange in a single layer on a platter.

Remove the skin from the trout and flake the flesh. Toss with the chives, walnut oil, and black pepper.

Using your fingers, divide the trout mixture among the apple slices. Use a small spoon to top each with a dollop of crème fraîche. Finely grate the zest from the lemon over all and serve.