

Marinated trout with citrus fruits and herbs *(Appetizers)*



Preparation

Fillet the trout and removing every bone with tweezers. With a suitable knife (for example, one used for preparing sashimi), cut the trout flesh into thin slices, also removing the skin. Chop the leftovers finely in the style of a 'tartare'. Arrange the slices of trout on a plate in a radial pattern and put the tartare in the centre. Chop the mint and chives and sprinkle over the dish. Grate a little citrus fruit zest onto the dish and add a little salt. Squeeze the juice of the citrus fruits and drizzle over with a spoon, then add a little extra virgin olive oil and serve after letting it stand for 5 minutes.

Tips

This appetizer goes very well with a good glass of white wine from Trentino, such as a Sauvignon or Pinot Grigio.

Trivia

Although we are probably used to thinking of trout as a freshwater fish, in fact there are also some species that live in sea water.

Information

Preparation 20 minutes

Serves X Serves 2 persons

Level of difficulty Difficult

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su
shop.laterradipuglia.it

We ship all **over the Europe** get an
extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Trout 500 grams

Clementine (Juice of a clementine)

Oranges (Juice of half an orange)

Lemon (Juice of half a lemon)

Chives

Mint

Extra virgin olive oil

Sea salt