

Smoked Ocean Trout and Strawberry Salad

Serves 4

- 200g smoked ocean trout fillets
- 100g mixed lettuce
- 250g Victorian Strawberries, hulled and halved
- 1 avocado, peeled and sliced
- 1 small red onion, thinly sliced
- ¼ cup dry roasted hazelnuts*, coarsely chopped

Dressing

- ¼ cup olive oil
- 2 tablespoons lemon juice
- 1 teaspoon Dijon style mustard
- ground black pepper
- salt, to taste

1. Break the trout into bite sized pieces.
2. Arrange lettuce, trout, Victorian Strawberries, avocado and red onion on 4 plates or on a large platter. Scatter with chopped hazelnuts.
3. Place all dressing ingredients in a screw top jar. Shake to combine, and then drizzle over salad.



Cooks tip: dry roasted hazelnuts are available in the nut section of the supermarket.