

ingles

Cooking with Class

SAVOY



SMOKED TROUT BURGER WITH WASABI AIOLI

(4 servings)

4 pieces/packages of smoked trout
2 shallots
1 red bell pepper
1 bunch green onions
1 lime
2 egg whites
Salt, White pepper

Wasabi Aioli

2 egg yolks
1 tsp garlic
4 tsp wasabi powder
2 cups olive oil

Peel and dice shallots, red pepper and green onion and place in a mixing bowl. Zest the lime, cut in half and add juice of lime to mixing bowl. Mix in egg whites and season with salt and pepper. Break apart the trout and mix into mixture and form equal size patties. In a hot sauté pan, add oil and then carefully add trout patties. Turn flame down low and cook patties on each side for approximately 4 minutes. While patties are cooking make the aioli by combining egg yolks, garlic and wasabi. Slowly add olive oil while whisking mixture until all oil is incorporated.

Serve Trout burgers with a dollop of Wasabi aioli.