

BAROSSA VALLEY CHEESE CO. TOASTED SANDWICHES

SMOKED TROUT, LEMON, MINT & CAPER TOASTIE WITH BABY ROCKET

Serves: 4

200g tub Barossa Valley Cheese Co. Vache Curd (cow's curd)
½ teaspoon finely grated lemon zest
1 tablespoon finely chopped mixed herbs (parsley, chives, mint)
Sea salt and freshly ground black pepper
1 tablespoon baby capers, rinsed
200gms hot Smoked trout fillet, skin removed and flaked
8 slices sourdough bread
15g baby rocket leaves
Extra virgin olive oil

In a medium bowl combine the Vache, zest, mixed herbs, salt and pepper, stirring together until well combined.

Heat a grill to high and lightly toast the sliced fruit loaf. Evenly divide the Vache mixture between the toasted bread slices and spread. Top with flaked trout and capers. Place back under the grill for 1-2 minutes until the cheese warms through and starts to bubble.

Place two slices on each plate, garnish with rocket, drizzle with olive oil and season with black pepper.