



Potato & Scamorza Tart with Smoked Trout

This deliciously versatile potato tart can be vegetarian, but potatoes and smoked fish are such natural partners – especially with the added smokiness of Vannella Cheese scamorza affumicata or smoked buffalo mozzarella – that I like to add hot-smoked rainbow trout or eel.

Serves 2–4



INGREDIENTS

- 1 x 375g butter puff pastry sheet (13oz)
- 150g hot-smoked rainbow trout or eel meat, flaked (5½oz)
- 200g Dutch cream potatoes, peeled and very finely sliced (7oz)
- 90g Vannella Cheese scamorza affumicata or smoked buffalo mozzarella, coarsely grated (3oz)
- 1 small brown onion, very finely sliced
- ¼ cup crème fraîche (60ml)
- 1 teaspoon caraway seeds
- Salt flakes and freshly ground black pepper, to taste
- 1 egg, lightly beaten
- 25g butter (1oz)
- 10 small sage leaves, torn
- Handful watercress sprigs

METHOD

1. Place a baking tray in the oven and preheat to 200°C (400°F).
2. Place pastry on a sheet of baking paper and, if necessary, gently roll out to 27cm x 36cm (10½ x 14”).
3. Place fish, potato, cheese, onion, crème fraîche, caraway, salt and pepper in a large bowl.
4. Using your hands, toss together to combine well.
5. Spread in an even layer over the pastry leaving a 5cm (2”) border and ensuring the potato slices aren’t stuck together.
6. Fold the edges of the pastry up to partially enclose the filling.
7. Brush well with egg.
8. Bake for 30–40 minutes, until well coloured. Set aside to rest for a few minutes.
9. Meanwhile, melt butter in a small saucepan, add sage and fry for a minute or so, until crisp.
10. Pour over the tart, top with watercress, cut into squares and serve.