



Smoked Trout & Persian Fetta Flatbread Rolls

The lavash used for these tasty little smoked trout & Persian fetta flatbread rolls is flat, rectangular Middle Eastern bread popular for making wraps and also called mountain bread. Don't confuse it with crisp lavosh crackers, which won't work in this recipe.

Makes 20 pieces



INGREDIENTS

- 100g Persian fetta (3½oz)
- Handful watercress sprigs (about 30g/1oz)
- Salt flakes and freshly ground black pepper, to taste
- 2 pieces lavash bread (about 25 x 21cm/10" x 8½")
- 120g sliced cold-smoked ocean trout (4½oz)

METHOD

1. Mash fetta, into a smooth paste.
2. Run the knife through the watercress a few times to very roughly chop it.
3. Lay a sheet of plastic wrap on a clean, dry work surface and place a piece of lavash on it.
4. Spread half the fetta evenly over it, leaving a 2cm (1") border all round.
5. Top with half the watercress and then half the smoked trout.
6. Working from the shorter side, roll the bread up as tightly as possible.
7. Wrap firmly in the plastic, twisting the ends to seal.
8. Repeat with remaining ingredients.
9. Refrigerate rolls for at least 30 minutes.
10. Unwrap a roll, cut in half and place the two halves side by side.
11. Cut 5 more times to give 10 filled discs, discarding (or eating) the unfilled ends of the bread.
12. Serve.