

Salade Tiède de Coquillettes à la Truite Fumée



Serves 3 **Prep 10 mins**

Cooking 10 mins

Easy

Ingredients

125g small pasta shapes

60g smoked trout

2 tomatoes

1/2 lemon, juice and zest

1 tbsp olive oil

2 slices white bread. without crusts.

fresh or dried chervil and a little parsley

salt & freshly ground black pepper

1. Put the pasta shapes in boiling salted water and cook for 5 mins or follow packet instructions. In the meantime, zest the lemon and then juice it.
2. Chop the herbs. Wash the tomatoes, cut in half and deseed them, then cut into cubes.
3. Cut the trout into strips, put into a salad bowl with the cubed tomatoes, the herbs, the lemon zest and juice, 2 tbsp olive oil, salt and pepper.
4. Drain the pasta shapes, quickly rinse in cold water for 1 second to stop the cooking process, and add them to the salad bowl. Mix everything together.
5. Fry the bread slices in a frying pan with the remaining oil, then cut into small cubes. Sprinkle over the warm salad and serve immediately.

