

# Samuel's Smoked Trout Tartlets



**Makes 12 Prep 15 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

320g pack ready-rolled shortcrust pastry

100g crème fraîche

1 lemon, zested

2 tbsp chopped chives

2 eggs, plus 1 egg yolk

3tbsp milk

100g smoked trout, thinly sliced

Heat the oven to 200C/ 180C fan/ gas 6. Unroll the pastry and, keeping it on its paper, cut out 12 discs using a 7cm round cutter. Use the pastry discs to line a 12-hole shallow tart tin. Put in the fridge to chill while you make the filling.

Combine all the remaining ingredients except the smoked trout in a large jug and season well with a little pinch of salt (the trout is already quite salty) and a good grinding of black pepper. Mix well to combine, ensuring there are no lumps of crème fraîche or egg.

Remove the tin from the fridge and divide the trout between the pastry cases. Carefully pour over the crème fraîche mixture, leaving a 1-2mm rim of pastry at the top. It helps to give the mixture a stir after each pour so the chives and lemon zest don't sink to the bottom.

Bake in the oven for 18-20 mins until the pastry is golden and the filling lightly golden and puffed up - they will sink a little after a few minutes. Serve warm.