



CAMPFIRE
Chronicles

Recipe Sheet

Smoked Trout Fettucini

3 clove garlic, rough chopped

3 tablespoons salted capers - rinsed in fresh water to remove salt and drained

1 whole smoked trout - skinned and boned, flesh torn into small peices

3 tablespoons extra virgin olice oil

Chopped dried red chilli flakes (to taste)

Half lemon, sliced into fine slices with rind on

Flakey salt and fresh cracked pepper

Handful fresh chopped flat leaf parsley

- 1/. Boil fettucini in salted water until al dente, drain and stand
- 2/. In a wok, heat oil until hot
- 3/. Add garlic and stir briefly
- 4/. Add trout and stir
- 5/. Add capers and stir
- 6/. Add chopped chilli and stir
- 7/. Add slices of lemon and stir
- 8/. Add fettucini and stir all ingredients together
- 9/. Add flakey salt and fresh cracked pepper
- 10/. Stir in parsely and serve immediately

