

WHISKY CURED TROUT WITH BEETROOT MASCARPONE

Inspired by the
flavour profile of

Benromach
Peat Smoke



RECIPE

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INGREDIENTS:

- 400g sea trout
- 100g caster sugar
- 100g fine sea salt
- Dill
- Juniper berries
- Mustard seeds
- Fennel seeds
- 2 medium purple beetroot
- 1/2 tub mascarpone
- 3 tbsp Benromach Peat Smoke

1. Pat trout dry and place in a snug fitting dish.

2. Pour over the Benromach Peat Smoke one tablespoon at a time, until all the liquid has been absorbed (this may take a few minutes).

3. Mix together salt, sugar, chopped dill and the crushed spices. Spread the cure over the fish and cover tightly with cling film. Chill for 24 hours.

4. Remove fish and wipe off the cure, or gently rinse if needed. Peel and cook beetroot in water and a little salt until tender.

5. Drain the beetroot and add to a blender. Blend until smooth then add mascarpone and pulse until combined.

6. Do not blend too long or the mascarpone will split. Check for seasoning.

7. Cut the fish on a diagonal and serve with the beetroot puree and olive oil.

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