

INGREDIENTS:

2-3 trout, salt, pepper, basil, olive oil,
lemon

Tools:

fish smoking rack, fruit tree chips,
aluminium foil

PREPARATION:

Season the trout with salt and pepper, coat them inside and outside with olive oil, lemon rings and fresh basil. Put them in a covered glass bowl, and let it sit in the fridge for a few hours. Spread the bottom of the *Hungarian Cooking Dish* with the fruit tree chips and cover them with aluminium foil. Place it in such a way that it does not completely cover the chips, so the smoke is able to escape from underneath. Place the fish smoking rack on top. Place the fish on the rack and close the *Hungarian Cooking Dish*.

Put it on the embers for half an hour. As a result of the embers, the chips start to smoke inside the *Hungarian Cooking Dish* and our trout is steamed and smoked with wonderful flavours.

Smoked fish

IN HUNGARIAN COOKING DISH



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