

WITLOF WITH SMOKED OCEAN TROUT & CHIVE MAYONNAISE



Makes 24

$\frac{3}{4}$ cup (185g) S&W Whole Egg Mayonnaise

2 tsp lemon juice

$\frac{1}{4}$ cup chives, sliced

2 x 300g witlof

200g smoked ocean trout, sliced

Chive Mayonnaise. In a bowl, gradually beat S&W Mayonnaise and lemon juice together with a spoon. Stir in chives.

Witlof Cup. Trim witlof bases and separate the leaves. Arrange leaves on a platter. Fill each leaf with a tsp of chive mayo. Add slice of trout. Garnish each with a piece of chive and serve.

