



## SMOKED TROUT, WATERMELON & SHISO

### INGREDIENTS

#### *For the smoked trout:*

- Kosher salt
- 1 tablespoon sugar
- 1 teaspoon grated Meyer lemon zest
- ¾ lb skinless Mt. Lassen Trout fillet or other sustainably raised rainbow trout, cut into 4 equal portions
- 2 cups apple wood chips, for smoking

#### *For the ume vinaigrette:*

- 2/3 cup (3 oz) strawberries, hulled and quartered lengthwise
- 3 tablespoons red verjus
- 2 tablespoons red wine vinegar
- 1 ½ teaspoons pomegranate molasses
- 2 tablespoons ume (plum) paste (umeboshi paste)
- 1 teaspoon soy sauce
- ½ teaspoon tahini
- ¼ teaspoon kosher salt
- 2 tablespoons sesame oil
- 2 tablespoons rice oil or other neutral-flavored oil

#### *For plating*

- 1 watermelon
- 2 large heirloom tomatoes
- 10 cherry tomatoes
- 12 Green shiso leaves

### INSTRUCTIONS

**To season the trout:** In a small bowl, stir together 1 tablespoon salt, sugar, and lemon zest. Evenly distribute the salt mixture on both sides of the trout portions. Wrap the trout in plastic wrap and refrigerate for 2 hours. Rinse the trout under cool running water and pat dry with paper towels.

**To smoke the trout:** Place the wood chips in the center of a stove-top smoker. Place the smoker on the stove over high heat for 1 minute and then light the chips. Close the smoker lid and allow the chips to smoke for 3 minutes to burn away the bitter smoke flavor. Turn down the heat to low, open the smoker, and blow out any flame from the chips. Place the trout portions on the smoker grate and place the grate in the smoker. Smoke the trout, leaving the smoker lid slightly open, for 10 to 15 minutes, until just cooked through and aromatic with smoke; the timing will depend on the thickness of the fillet. Transfer the trout to a large plate.

**To make the vinaigrette:** In a blender, combine the strawberries, verjus, vinegar, and pomegranate molasses and process until smooth. Pour into a small bowl, add the ume paste, soy sauce, tahini, and salt, and stir to combine. Slowly add both oils while whisking constantly until emulsified. You should have about 1 cup. Cover and refrigerate until ready to serve.