



# Vaudois Bricelets of Lake Trout from Dézaley

## **Bricelets Dough:**

- 125g Chasselas Grapes
- 150g Double Cream (45% Fat)
- 125g Flour
- 2g Salt

## **Trout Mousse:**

- 100g Smoked Trout
- 100g Cream (35% Fat)
- 10g Finely Chopped Shallot
- 5g Horseradish
- 2g Chopped Dill
- 5g Lemon Juice
- 1 Lemon Zest

## **Instructions:**

### **Bricelets:**

In a bowl, whisk together double cream, Chasselas grapes, and salt. Incorporate the flour and mix well to avoid lumps. Let it rest in the refrigerator for 1 hour.

Heat the bricelets plate, roll out some dough, and close it. Bake for 1 minute, then immediately roll around a wooden spatula to form a cylinder. Repeat until all dough is used.

### **Trout Mousse:**

Mix shallot, horseradish, lemon juice, and zest. Finely chop the smoked trout and add it to the mixture. Whip the cream until thick, then gently fold in the smoked trout mixture. Transfer to a piping bag and set aside.

### **Finishing:**

Carefully fill the bricelets with the mousse. Decorate with some sprouts and flowers according to your inspiration.

