

Almond Trout with Mushroom Macarons & Gourmet Potatoes

Serves 4

By Chef Arno Jullien (ArnoJullien.com)

4 trout (1 per person)
9 oz butter and 3 tbsp Olive oil
2 oz of sliced almonds per trout
16 oz baby potatoes
16 oz white mushrooms
8 oz of cream cheese
2 shallots
2 cloves of garlic
Fresh Dill (could be parsley or whatever you like)
2 tbsp paprika (can be a smoked one)
1/3 white wine
2 tbsp white vinegar (optional)
Salt & Pepper

- 1) Slice your baby potatoes in half. Cook their flesh dry on a hot non-sticky pan, on medium heat
- 2) Process 1/2 cup dill + 1 shallot +1 clove of garlic + your mushrooms' stems + cream cheese
- 3) Spread this paste generously to fill in your mushrooms halves and press them together gently
- 4) Add now a little butter and water to the potatoes, flip them over. Add the mushrooms. Cover
- 5) In a large frying pan, heat up your oil and 1tbsp butter. Once hot, fry your trout on both sides
- 6) Once the fish is crispy on both sides, reserve covered with foil. Clean the pan. Flip the mushrooms
- 7) In a pot on low heat melt 1 tbsp butter + 1 chopped shallot +1 tsp pepper + wine & vinegar (opt)
- 8) Once the wine is evaporated, add 2 tbsp paprika + 7oz cold butter + 8oz almonds. Stir sauce
- 9) Check your potatoes and mushrooms. Put the fish back in the pan on medium heat, add sauce
- 10) Serve each trout on a plate, add the potatoes and mushrooms. Sprinkle extra almonds. Voilà

Bon appétit!

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