



Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.

Smoked Trout and Apple Crostini

Time: Under 30 minutes
Servings: 6 to 8
Wine Pairing: Kitchak Cellars 2006 Vivacé Ermitage Blanc Serve slightly chilled
Serve: As appetizers at any party

Inspiration:

Smoked Trout, particularly with cream cheese is often used as a spread. Add apples and a splash of Calvados (the same Calvados we use in our apple compote for foie gras) and it becomes a great party food.

Ingredients:

1 medium baguette, thinly sliced diagonally
¼ cup pecan halves
4 ounces smoked trout, skinned and carefully boned
3 ounces cream cheese, softened
1 teaspoon horseradish
1 sweet, very crisp red apple
2 to 3 tablespoons Calvados
1 small bunch of chives, chopped

Directions:

1. Heat the oven to 300o. Lay baguette slices in a single layer on a baking sheet (or two) and bake about 10 minutes until crisp. Set aside.
2. Spread pecans in a small baking dish and toast in the oven. 10 minutes. Cool and chop fine.
3. Flake the trout into a mixing bowl. Add cream cheese and horseradish and blend well.
4. Core and halve apple and cut into thin slices. Cut crosswise into matchsticks. Add to the bowl along with pecans and mix well. Add Calvados.
5. Top the baguette crisps with the mixture and sprinkle with chives.
6. Serve with Kitchak Cellars 2006 Vivacé Ermitage Blanc.

