

# HEPPLE ORBITAL TROUT CRACKER

Serves 2-4

150g, Maris Piper potato, peeled and coarsely grated.  
1 tsp plain flour, or gluten free flour.  
1 medium long shallot finely sliced  
1 tsp fennel seeds  
1 tsp flaked sea salt  
Enthusiastic grind of pepper  
1 tbs sunflower oil  
1 medium cucumber, peeled and extremely finely sliced  
½ tsp flaked sea salt  
75ml good cider vinegar  
1 tsp coriander seeds  
2 tsp sugar  
2 tbs water  
1 small red onion  
1 stem of dill plus some extra finely chopped fronds for the crème fraiche  
100g good quality smoked trout such as Inverawe brand  
4 juniper berries very, very finely chopped  
1 tsp Dark muscovado sugar  
Finely grated zest from quarter a very good orange  
Good grind of black pepper 2 tbs good crème fraiche  
1 large tbs of trout caviar

Preheat the oven to 150C or 130C Fan

When the potato has been grated, squeeze out any excess starch. Do not rinse with water before squeezing as it's important to retain a little of the starch.

Put the flesh in a bowl and mix thoroughly with the shallot, flour, seeds, salt and pepper and adding the oil last.

Spread the mix out in a non-sticking frying pan that is approximately 30cm plus wide and with an oven proof handle.

Alternatively spread it over the base of a tart case.

Tap out to the edges with your fingertips. There will indeed be tiny gaps in this chaotic lattice so just make sure they are not too big. The more even then the better it will cook. It **MUST** be thin, thin, thin.

Bake in the oven for approximately 70 minutes. Turning after 40 minutes. You will notice the other side is beginning to brown.

Lift out and then put it back in pan on other side.

The end result should be totally dry, snap crisp and golden brown. Handle it carefully to avoid wreckage and tears. If it appears to be getting over coloured, but is still bendy remove from oven and turn heat to just under 30C Fan, return the rosti and then dry it out very slowly While the crisp cooks, in a small saucepan dry-toast the coriander seeds until their orange nutty smell comes to the nose.

Add the vinegar, a sprig of fresh dill and the sugar. Bring to a boil then take off the heat and add the water.

Slice the cucumber and season with the salt and then leave in a sieve to drip dry over a bowl for 30 minutes to an hour.

10 minutes before serving, squeeze any excess water from the cucumbers and mix through the pickle. They will need to be squeezed again before being placed on the crisp In a small bowl mix together loosely the muscovado sugar, juniper and grated orange rind.

To Assemble Troops... each little pile should resemble the numbers on a potato clock, so to speak (even though my picture doesn't).

Lay the crisp on a board

Make two small quenelles of crème fraiche and scatter the tops of each with very finely chopped dill before laying opposite each other.

Squeeze the pickle juice from the cucumbers and make two more piles opposite each other.

Do the same with the trout eggs and then put a small scattering very finely chopped onion on top of the eggs.

Make four small piles of the torn smoked fish.

Dust the fish eggs and smoked trout with the juniper sugar mixture

Serve with a wedge of lemon on the side.

Serve with two knives and two martinis.