



## **Local trout with celeriac and spelt risotto**

What you'll receive:

- Local trout
- Celeriac and spelt risotto (dairy, gluten, alliums)
- Caper butter (dairy)
- Mange tout

What you'll need:

- Saucepan
- Microwave

Method:

1. Preheat the oven to 180°C.
2. Bake the trout in the oven for about 15 minutes, or until the fish is cooked to your liking.
3. Meanwhile, reheat the risotto in a saucepan, or the microwave, until piping hot.
4. The caper butter can be reheated either in a saucepan or the microwave.
5. Microwave the mange tout for a few minutes until piping hot.
6. Serve the trout on top of the risotto, with a generous spoonful of sauce and some mange tout.

**Once you've finished your meal, please wash glassware and tupperware thoroughly and leave it in your boot room or on the side in the kitchen for our delivery driver to collect. Thank you!**