



Navarran Trout

Trucha A La Navarra

Serve this dish with Bokisch Vineyards Albarino for a delectable main course.

Ingredients:

- 2 fresh trout
- 2 slices Serrano ham (you can substitute Prosciutto)
- 2 slices smoked bacon (diced)
- 2 cloves sliced garlic
- Flour (for coating)
- Olive oil
- Salt and Pepper

Preparation:

1. Wash and dry the trout; season with salt and pepper.
2. Place a slice of ham or prosciutto inside each.
3. Coat the trout lightly in flour.
4. Meanwhile, cook the diced bacon in a couple tablespoons of olive oil.
5. Add the sliced garlic and sauté until golden.
6. Lift the bacon and garlic out and set aside.
7. Fry the trout in the remaining oil, turning carefully until brown and crisp.
8. Serve with bacon and garlic scattered on top.

For a variation I like to sprinkle a bit of chopped parsley and toasted slivered almonds on top.