

**BBC**  
**GoodFood**  
in association with

**EPSON**  
EXCEED YOUR VISION

PRINT FROM ANYWHERE,  
CREATE IN THE KITCHEN



**EASY**

Makes 12



Ready in 10 minutes

### Ingredients

- 50g butter
- 6 slices white bread (or brown if you prefer)
- 2 smoked trout fillets, about 125g
- 2-3 tbsp horseradish sauce
- ½ cucumber, peeled (if you like) and thinly sliced

[Me gusta](#)

### Per serving

84 calories, protein 3,5g,  
carbohydrate 8g, fat 4,4 g,  
saturated fat 2,3g, fibre 0,3g,  
salt 0,52 g

## Cucumber, smoked trout & horseradish sandwiches

1. Butter all the bread and lay out 3 slices. Mash the trout with enough horseradish to make it spreadable (the strength varies so be careful). Season. Spread to the edges of the bread.
2. Add cucumber and season with black pepper. Top, and trim the crusts. Cut into 4 triangles.

### Web link

<http://www.bbcgoodfood.com/recipes/5766/>