



# Steamed tout with pepper mousse

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 trout, washed and dried
- 2 tablespoons of olive oil
- 1/2 teaspoon of paprika powder
- 1/2 teaspoon of cumin powder
- pinch of salt
- dash of pepper
- 100 grams of cherry tomatoes
- 1 teaspoon of thyme
- 1 teaspoon of oregano
- 1 orange bell pepper
- 150 ml of heavy cream

## Instructions

1. Mix 1 table spoon of olive oil with paprika, cumin, salt and pepper.
2. Marinate fish in the olive & spice mixture.
3. Steam trout and pepper about 16 minutes.
4. Chop cherry tomatoes, mix with olive oil, thyme and oregano.
5. Blend pepper and cream.
6. Serve steamed trout over orange pepper mousse and top with cherry tomatoes salsa.