

# Trout Bruschetta

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*A hearty and robust appetizer that will make any meal memorable. Tender trout, savory red peppers, and a zesty vinaigrette are served piled high on crusty Italian bread. The easy appetizer is perfect for cool summer nights along with a healthy salad as the first course to any dinner party. Enjoy the delicate and gentle flavors of this Trout Bruschetta, and watch how quickly your guests snatch them up.*

## Ingredients:

1 large loaf country-style Italian bread  
Extra-virgin olive oil  
Salt and pepper  
¼ c. salt  
8 large trout fillets, with skins on  
¼ c. olive oil  
¾ instant flour  
1 (12 oz) jar roasted red peppers, sliced into bite-sized pieces  
¼ c. black olives, halved and pitted  
¼ c. Italian parsley, minced  
3 Tbsp garlic, minced  
2 c. chili oil  
1 c. extra-virgin olive oil  
½ c. sherry vinegar  
1/3 c. chili powder  
1 tsp salt  
Freshly ground black pepper  
2/3 c. finely parsley, minced

## Directions:

1. Preheat oven to 375 degrees F.
2. Prepare bread by slicing into 1/4-inch thick slices. Cut in half on the diagonal and lay slices on baking sheet in a single layer. Brush with extra-virgin olive oil, and season with salt and pepper.
3. Bake french bread until crisp outside but still soft within, about 5-6 minutes. Remove, and set aside.
4. Cover a baking sheet with foil and sprinkle salt over foil. Lay trout fillets skin side down and sprinkle liberally with salt. Refrigerate for 10-15 minutes in refrigerator.
5. In small bowl whisk together garlic, chili oil, olive, sherry vinegar, chili powder, salt, pepper and parsley. Whisk together and set aside.
6. Rinse trout fillets and pat dry. Sprinkle pepper on fillets. Place flour in shallow dish and dredge fillets with flour, shaking off excess.
7. In large skillet heat ¼ c. extra-virgin olive oil in large skillet over medium high heat. When hot, add fish, skinned side up and cook until crisp, approximately 1 minute. Turn, and cook on skinned side until done, about 1 minute. Transfer fillets to paper towels and drain. Set aside until cool enough to handle.
8. Shred trout in large bowl. To prepare top each piece of toast with roasted pepper, a tablespoon of trout, and drizzle with vinaigrette. Garnish with olives and parsley, serve immediately.

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