

# GRILLED HERRINGS WITH HORSERADISH CRÈME FRAÎCHE

SERVES 2

## INGREDIENTS

4 200–250g herrings, gutted, scaled  
and roes removed

Olive oil

100ml crème fraîche

1 tsp wholegrain mustard

1 tsp creamed horseradish

Small handful chives, finely chopped



- Preheat a hot grill. Place the herrings onto an oiled and seasoned baking tray, and sprinkle liberally with sea salt and freshly ground black pepper. Grill for around 7 minutes, until cooked through.
- Put the crème fraîche, mustard and horseradish into a bowl, and mix together. Feel free to add more horseradish if you like a slightly more aggressive sauce.
- Divide the herrings between 2 plates and spoon the crème fraîche mixture over the top so it melts on the warm fish. Sprinkle with chives and serve immediately with a watercress salad.