

## Trout “Thalers” with Styrian Pumpkin Seed Oil



**Starter**

Kind of recipe



**20 Minutes**

Preparation



**easy**

Severity



### Ingredients for 4 people

100 g cream cheese 2 Tsp grated Styrian Horseradish P.G.I. Styrian Pumpkin Seed Oil P.G.I. salt white pepper 300 g smoked trout filets ½ cucumber 12 pumpernickel thalers 2 organic lemons dill to garnish

### Preparation

Mix the cream cheese with the Styrian Horseradish P.G.I., salt, white pepper and some Styrian Pumpkin Seed Oil P.G.I.. Cut the smoked trout filets into portions. Quarter and slice the cucumber and the lemons. (IMPORTANT: only use organic lemons). Spread the cream cheese mixture on the pumpernickel thalers. Place the cucumber, lemon and smoked trout portions on top and garnish with dill. Tip: If you don't have any Pumpernickel thalers you can cut out rounds or any other forms of normal Pumpernickel bread with cookie cutters.

**Recipe from Gemeinschaft Steirisches Kürbiskernöl g.g.A. / Foto: Stefan Kristoferitsch**