

## Trout terrine

... in 10 steps

### Ingredients:

5 medium trout  
2 small onions  
4 slices of bread  
1 egg  
salt, pepper, nutmeg, one spoon of butter, parsley



### Steps to prepare the trout:

1. pill off the skin of the fish



2. take out the bigger bones

3. wash the fish

4. mince the: fish, bread, onions



5. knead the minced ingredients all together until you fell a thick mixture

6. add the egg, salt, pepper, nutmeg and the cooped parsley

7. put the mixture in a cake pan covered before with a thin layer butter



8. put everything in the oven for 45 minutes

9. take out the trout cake and leave it to cool

10. serve it with salad as a side dish

