

Riverence *Trout Almondine*

with Grilled Lemon, Grilled Asparagus, Mashed Potatoes,
and Browned Butter with Capers and Almonds



SERVES: 4

PREPARATION TIME: 40-45 MINUTES

COOKING TIME: 15-20 MINUTES

This elegant dish features the rich and delicate flavor of Riverence trout, perfectly paired with a velvety browned butter sauce enriched with capers and almonds. Grilled lemon and asparagus add fresh, smoky notes, while mashed potatoes provide a creamy base to complement the entire meal. It's a complete, satisfying dinner with a touch of sophistication.

INGREDIENTS

FOR THE TROUT

4 Riverence Rainbow trout fillets (about 6 oz each)
1/4 cup all-purpose flour (for dredging)
Salt and freshly cracked black pepper, to taste
2 tablespoons olive oil
2 tablespoons unsalted butter (for cooking the trout)

FOR THE BROWNEB BUTTER SAUCE

1/2 cup unsalted butter
2 tablespoons capers, drained and roughly chopped
1/4 cup almonds, roughly chopped by placing in a baggie and chopping with a mallet or rolling pin to crush slightly
1 tablespoons fresh lemon juice
Salt and freshly cracked black pepper, to taste

FOR THE GRILLED ASPARAGUS

1 lb fresh asparagus, trimmed
1 tablespoons olive oil
Salt and freshly ground pepper, to taste

FOR THE GRILLED LEMON

2 lemons, cut in half (for grilling)

FOR THE MASHED POTATOES:

2 lbs Yukon Gold potatoes, peeled and cubed
1/2 cup heavy cream (or milk, if preferred)
4 tablespoons unsalted butter
Salt and freshly cracked black pepper, to taste

GARNISH

Fresh chives, finely chopped (for garnish)

INSTRUCTIONS

STEP 1 | PREPARE THE MASHED POTATOES

Place the cubed potatoes in a large pot and cover with cold water. Add a pinch of salt. Bring the water to a boil and cook the potatoes for 12-15 minutes, or until fork-tender. Drain the potatoes and return them to the pot. Add the butter and heavy cream (or milk). Mash until smooth and creamy. Season with salt and pepper to taste. Set aside, keeping warm.

STEP 2 | PREPARE THE GRILLED ASPARAGUS AND LEMONS

Preheat the grill or grill pan over medium-high heat. Toss the asparagus with olive oil and season with salt and pepper. Place the asparagus on the grill and cook for about 4-5 minutes, turning occasionally until tender with grill marks. At the same time, place the lemon halves cut-side down on the grill and cook for 2-3 minutes, until caramelized and smoky. Remove the asparagus and lemons from the grill. Set aside.

STEP 3 | COOK THE RIVERENCE TROUT

Pat the trout fillets dry with a paper towel. Season with salt and pepper. Dredge the fillets lightly in flour, shaking off any excess. Heat olive oil and butter in a large skillet over medium-high heat. Once the butter is melted and foamy, add the trout fillets. Cook for 3-4 minutes on each side, or until golden brown and cooked through. Be careful not to overcook. Remove the trout from the skillet and set aside.

STEP 4 | MAKE THE BROWNEB BUTTER SAUCE

In the same skillet used for the trout, add the remaining butter and cook over medium heat. Stir constantly for about 4-5 minutes, until the butter turns golden brown and has a nutty aroma. Add the chopped capers and almonds, stirring for an additional 1-2 minutes to toast the almonds. Finish the sauce by adding lemon juice and adjusting the seasoning with salt and pepper to taste.

STEP 5 | ASSEMBLE THE PLATE

Place a generous scoop of mashed potatoes in the center of each plate. Pushing down to make a flat mound. Arrange the grilled asparagus on the mashed potatoes. Lay the cooked trout fillets on top or slightly off to the side. Spoon the browned butter sauce over the trout fillets, ensuring the capers and almonds are evenly distributed. Garnish with freshly chopped chives and serve the grilled lemon halves alongside for an extra burst of citrus.

TO SERVE

For a lighter version of the sauce: You can use ghee instead of butter for a dairy-free option while still achieving a similar rich flavor. To make it ahead: The mashed potatoes and asparagus can be prepared ahead of time and gently reheated before serving. Just be sure to cook the trout and sauce fresh for the best texture and flavor. For added texture: If you like extra crunch, top the finished dish with some additional toasted almonds or even some crispy breadcrumbs. This Riverence Trout Almondine with all its complementary components is a beautifully balanced meal, perfect for a special occasion or a memorable dinner with loved ones.