**Trout Fillets with Streaky Bacon and Flaked almonds**

Serves 4

3 tbsp plain (all purpose) flour

4 trout fillets, about 225g (8 oz each), cleaned, gutted and skinned

12 rashers (slices) smoked streaky bacon

Salt & Pepper

2 tbsp Oil

150g (1 ¼ sticks) butter

4 tbsp slivered (flaked) almonds

2 tbsp chopped tarragon

1 lemon, juice

Lightly flour the trout, wrap each fillet in 3 slices of streaky bacon, then season with salt and black pepper.

drizzle the oil into a frying pan on a moderate to high heat. Place the wrapped trout in the pan and caramelize the bacon for 2 minutes on each side. reduce the heat, add 100g (1 stick) of the butter and leave the trout to cook on a low heat with the butter foaming for about 5 minutes on each side.

Transfer the fish to a warmed plate, and pat dry to remove the excess butter.

add the remaining butter to the pan and allow it to foam, then add the almonds, and fry lightly. Sprinkle with the tarragon, then add the lemon juice to deglaze the pan, scraping up any bits from the base of the pan. Spoon the flavoured almonds over the trout and serve immediately