**Trout with almonds**

**trout**
**almonds**
**milk**
**all-purpose flour**
**bacon**

**lemon**
**parsley**
**shallots**
**butter**
**olive oil**
**salt & pepper**

Wash the trout, moisten with milk and dust with flour. Fry the fish for 4 minutes on each side in butter with oil. Toast the shaved almonds in a dry pan. Add butter and chopped parsley and stir-fry for a few more minutes. Place a trout on a plate, remove the skin between head and tail and spoon the almonds on top. Garnish with lemon wedges if desired.

So much for the basic preparation. You can further give the dish a personal touch. In the picture (above), the plate was finished off with some glazed shallots, crispy fried bacon and fried potato slices.

In turn, the picture below is a more festive presentation, with the trout filleted. This way, your guests at the table don't have to fiddle with head, skin and bones. The bacon is omitted, the fried potato slices are cut on fries and the finishing touch is done with clarified butter.