

# River Trout

*As we know from Vano, Georgian King Erekle II 's favorite dish with Khikhvi was river Trout.*

Ingredients for 1 person:

1 trout, ready for cooking  
Herb butter  
Salt and pepper  
Wash the trout, pat dry, season with salt and pepper inside and outside and place open side facing up on a baking dish lined with baking paper. Place some flakes of herb butter in the open part of the trout and bake for 30 minutes at 220 °C. The flesh is very juicy and the fins nice and crunchy.



[Click on the photo to see the video](#)

