

# SMOKED SALMON PATE

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## INGREDIENTS

150g smoked salmon, trimmings are fine  
200g tub cream cheese  
1 tbsp crème fraîche  
juice half a lemon  
Pinch of finely zested lemon rind  
small bunch dill, finely chopped  
Small bunch chives, finely chopped

breadsticks or granary toast, to serve

## METHOD

### Step 1:

If you aren't using smoked salmon trimmings then chop the salmon into small pieces.

### Step 2:

Tip the soft cheese, crème fraîche and lemon juice into a food processor, season generously with black pepper and blitz until smooth.

### Step 3:

Add the smoked salmon and pulse a few times if you want the paté chunky or blitz some more if you want the paté smooth and pink.

### Step 4:

Stir the herbs and lemon zest into the paté and spoon into a large or four smaller bowls and serve with warm toast as a starter or with breadsticks as a dip.

THE  
COOKERY

by The Secret Jozi Chef