

SMOKED SALMON PATE

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