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by ewfood

Fish Pate- Smoked

Ingredients

Black Pepper
Lemon Juice
50g Cream Cheese
250g Smoked Fish
50g Butter

Preparation

1. To remove some of the salt from the fish poach in water and drain
2. Carefully remove skin and bones from the fish
3. Mash the fish with the other ingredients till smooth.
4. Put the mixture into small bowls ramekins
5. Place in the fridge to chill, ideal to serve with warm toast

Cooks Note