



Posted on 1 October 2012
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
