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Hot Smoked Salmon Pate



Ingredients

185g hot smoked salmon
50g smoked salmon
100g soft cream cheese
2-3 tablespoons of crème fraîche
2 teaspoons of capers
A few sprigs of dill
2 lemons
Salt and black pepper
Rocket
Scottish oatcakes
Servings
4
Person

Preparation

- 1 Flake the hot smoked salmon, discarding the skin, and roughly chop the smoked salmon and the capers. Place them all in a food processor with the cream cheese and the creme fraiche. Pulse very briefly a few times, leaving some texture in the pate.
- 2 Finely grate the lemon zest and squeeze out the juice, then roughly chop the dill leaves. Add the lemon zest and dill to the salmon with 2-3 teaspoons of lemon juice and pulse once again briefly, keeping some texture and variety of colour.
- 3 Season to taste with black pepper and just a touch of salt.
- 4 Spoon into 4 or 5 ramekins, cover with clingfilm and chill in the fridge for a few hours before serving. Garnish with a small sprig of dill and accompany with lemon wedges, rocket and Scottish oatcakes.

Cooks Note

This hot smoked salmon pate with lemon and dill has a light texture and smoky flavour. Perfect when served with crumbly Scottish oatcakes as an appetiser or a light summer

lunch, or serve with crudités as a dip.

You could use ricotta cheese rather than cream cheese, and double cream or even thick Greek yoghurt instead of creme fraiche.

Try adding different herbs, perhaps tarragon or chives.
