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by Liz Robb

Hot Smoked Salmon Pate

Ingredients

185g hot smoked salmon
50g smoked salmon
100g soft cream cheese
2-3 tablespoons of crème fraiche
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.