

SMOKED SALMON PÂTÉ

Serves 4-6 – Paul Hollywood’s delicious & simple smoked salmon pâté recipe is perfect as a starter at a Dinner party or to pack for a picnic



Ingredients

100g Cream Cheese
100g Crème Fraîche
200g **Smoked Salmon**
1 Lemon, zest only, finely grated
½ lemon, Juice Only
1tbsp **creamed horseradish**
2tbsp finely chopped, fresh dill
Caper berries, to serve

To begin, place the ingredients except the capers in a food processor. Pulse until a pâté forms which still has some texture to it and is not puree.

Taste to check the seasoning. Add more lemon juice if needed.

Serve with sliced bread, such as stout soda bread, and large caper berries.