

## SMOKED SALMON TIAN

*Serves 4 - an easy yet elegant starter or canapé*



### Ingredients

100g *Traditional Smoked Salmon*

100g *Smoked Salmon Trims*

150g *cream cheese*

1 *tbsp crème fraîche*

*Lemon juice*

*Black pepper*

*Chives*

*Lemon zest*

Line 4 ramekin dishes (or small empty baked bean tins with top and bottom removed) with cling film.

Blitz together the **salmon trims** and the cream cheese, add lemon juice and freshly ground **black pepper** to taste; add crème fraîche to loosen the mixture if necessary.

Pile into the lined containers and place in the fridge to firm up.

When ready to serve, turn out onto a plate and decorate with a twisted slice of **smoked salmon**, some lemon zest and chives.

If you don't have time to make your own pâté, try a pack of **Smokey Jo's Smoked Salmon Pâté**. It's so tasty that your guests will never know that you didn't make it!