

SMOKED TROUT PÂTÉ OR DIP

Serves 6



Ingredients

- 2 **Peppered (or plain) Smoked Trout Fillets** approx 160g or **Smoked Salmon Trims** approx 100g
- 1 Tub Cream Cheese
- 1 Lemon
- Single Cream – optional
- Black Pepper & Paprika

Blend together the **Smoked Trout Fillets** and the cream cheese. Add lemon juice and freshly ground black pepper to taste. Leave the texture firm for pâté; for a dip loosen the mixture by adding single cream. Garnish with a sprinkle of paprika or chopped parsley. Serve as a dip with freshly prepared crudité and bread sticks, or as pâté with wholemeal bread or toast and butter.

The **Smoked Trout** produces a very delicate flavour. Substitute with our **Smoked Salmon Trims** for a more robust pâté or with **Smoked Mackerel** or poached **Smoked Haddock** flakes and a little softened butter for fulsome flavour.

This recipe is also delicious spooned into our **Canape Shells** or spread over **Crostini** or **Blinis** with a sprinkle of **Caviar** to garnish.