

PAUL HOLLYWOOD'S SMOKED SALMON PÂTÉ

Serves 4-6

Ingredients

200g [Smoked Salmon](#)
100g Cream Cheese
100g Crème Fraiche
1 tbsp [Horseradish Cream](#)
2 tbsp fresh dill, finely chopped
zest of 1 lemon, finely grated
juice of half a lemon
[Caper berries](#), to serve



Firstly, place all ingredients, bar the [capers](#) into a food processor. Pulse until a [pâté](#) forms. It should still have some texture to it and not be a purée.

Taste to check the seasoning and adjust accordingly. It may also need more lemon juice.

Serve with sliced [Sourdough bread](#) and [caper berries](#) – enjoy!

This Smoked Salmon Pâté is also excellent dolloped onto [Canapé Shells](#) or spread onto [crackers](#).