

## SMOKED TROUT PÂTÉ OR DIP

Serves 6

### Ingredients

2 Peppered (or plain) [Smoked Trout Fillets](#) /  
100g [Smoked Salmon Trims](#)  
280g Cream Cheese  
1 Freshly Juiced Lemon  
Single Cream (optional)  
Freshly Ground Black Pepper  
Paprika  
Parsley



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 [Sable biscuits](#) or [Canapé Shells](#), or as pâté with [Sourdough](#) bread or toast and [Welsh Salted Dragon 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 Smoked Trout Pate recipe is also delicious spread over Crostini or Blinis with a sprinkle of Caviar to garnish.