

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

Freshly ground black pepper

Chives

Lemon, juice and zest



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

Blitz together the [Smoked 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!

Enjoy!