

# Simple Smoked Salmon Pâté

## Ingredients

- 100g Cream Cheese
- 100g Crème Fraîche
- 200g Smoked Salmon
- 1 Lemon, Zest Only, Finely Grated
- ½ Lemon, Juice Only
- 1 Tbsp Creamed Horseradish
- 2 Tbsp Finely Chopped, Fresh Dill
- Caper Berries, To Serve



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## Method

- To begin, place all the ingredients except the capers in a food processor. Pulse until a pâté forms which still has some texture to it and is not a purée.
- Taste to check the seasoning as smoked salmon can vary greatly in its saltiness. It may also need more lemon juice.
- Serve with sliced bread, such as stout soda bread, and large caper berries.