

Smoked Mackerel Paté

I'd wanted to do something along these lines for some time and finally did. This is pared down to the minimum to let the mackerel speak for itself.

Planning

serves:	4
prep time:	10 mins
cooking time:	n/a

Ingredients

200g hot smoked mackerel fillets, skinned
100g light cream cheese
juice of ½ lemon
Salt & pepper

Method

Once skinned, break up the mackerel roughly and throw it in the bowl of a blender. Add the light cream cheese (e.g. Philly light) and the lemon juice. Don't swamp the mackerel with too much lemon. Now put in a few twists of black pepper and salt, being careful not to overdo these either. Blitz for 20-30 seconds or so to mix thoroughly and to get a texture that you like.

Pack the paté into individual serving pots for a dinner party starter.

I like to serve this with lightly toasted sourdough bread ... and butter, of course.