

# Smoked Mackerel Pate

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*Servings:* 4

*Ingredients:*

*Equipment:* Liquidiser

	Smoked Mackerel (approx. 200g)
70g	Soured Cream
50g	Philadelphia Cheese
	Half a large lemon (Juiced)
	Salt and Freshly milled black pepper

*Method:*

- Firstly skin the mackerel then carefully remove the bones from the fish. If the mackerel is already filleted simply remove the flesh from the skin and check the mackerel fillet to make sure there are no bones.
- Flake the fish and place in a food mixer
- Add the Philadelphia cheese, soured cream and lemon juice
- Pulse in a liquidizer briefly, keep it coarse (be careful not too over blend)
- Remove from the mixer and season with salt and pepper and reserve
- Serve with pickled gherkins, onions and brown melba toast ,with lashings of butter