

Smoked Mackerel Pate



Ingredients

250g smoked mackerel , skin and bones removed, flaked
200g cream cheese
1 **lemon** , zested and juiced
1-2 tbsp creamed horseradish , to taste
parsley and chives chopped to make 2 tbsp each
crackers or slices of toasted brioche to serve

Preparation

1. Put the smoked mackerel, cheese, lemon juice and zest in a food processor and whizz until blended.
2. Stir in the herbs and horseradish. Chill until ready to serve.



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