

Claire's Smoked Mackerel Pate

Taste Like Home with Catherine Fulvio

Ingredients

300g Smoked Mackerel
1 Small lemon
280g creme fraiche or mascarpone cheese
Ground pepper

Optional 1 tsp Horseradish

To serve with toasted Sourdough Bread

Method

Remove the skin off the mackerel
Put the cheese or creme fraiche into the blender/processor
Add in desired amount of lemon juice
Flake the fish into pieces with hands, add into blender
Season with pepper, add the horseradish here if you choose
Blitz for a few seconds, check for desired texture, blitz again if needed Spoon into dish or individual ramekins. Chill for a few hours or overnight

Serve with toasted sourdough bread