

Double salmon pâté



The texture of this pâté is far more interesting for the use of two types of salmon: the silky, finely sliced traditional smoked salmon and the coarse pieces of hot smoked salmon that are kept on the large side. The contrast between the two textures is the reason why I would make this over a smoked salmon terrine that had been processed to a smooth consistency in a food processor.

Serves 6-8

smoked salmon 200g

hot-smoked salmon 400g

crème fraîche 400g

breakfast radishes 6

shallot 1, medium sized

lemon 1

pea shoots 2 handfuls

crispbread to serve

Finely chop the smoked salmon and put it into a mixing bowl. Break the hot-smoked salmon into large flakes and add to the salmon. Put the crème fraîche in with the salmon, but do not mix it just yet.

Chop the radishes very finely. Peel the shallot, dice very finely, then add, together with the radishes to the salmon. Season with a little ground black pepper and a squeeze or two of lemon juice. Fold the salmon, shallot and radishes together very gently, without crushing the large salmon flakes.

Transfer to a terrine or china dish, press down gently with the back of a spoon and cover with cling-film. Refrigerate for a couple of hours. Serve with crispbread and something green and fresh, such as pea shoots or watercress.

This will keep in good condition for a day or two, but no longer. Keep covered and refrigerated.