

Smoked mackerel paté

Preparation Time: 15 Minutes Cooking Time: 1 Hour Serves: 2 adult portions

What you need

- 200g / 8oz smoked mackerel
- Juice of 1 lemon
- 100g / 4oz cream cheese
- Sea salt and freshly ground pepper

What to do

- Skin and fillet the fish and place in a blender with the lemon juice, blitzing until smooth.
- Add the cream cheese, blending again, and season well with black pepper and a little salt.
- Add extra lemon juice if necessary, then chill in the fridge for an hour or so and eat with hot toast.