

Chilled Salmon Terrine



Serves 8

Prep 20 mins + 6h chilling

No cook

easy

Ingredients

200g - 250g smoked salmon in long slices

100g roasted salmon flakes

225g full-fat cream cheese

115g butter (room temperature)

1 tbsp lemon juice

4 tsp finely chopped chives

Freshly ground black pepper

baby salad leaves to garnish

1. Dampen the bottom and sides of the loaf tin using a pastry brush dipped in water. Line the tin with cling film so that it overhangs the sides. Cut 3 slices of salmon into long strips about 6 cm wide. Line the bottom and sides of the tin with the slices, allowing 3.5 - 5 cm overhang. Sprinkle with pepper.
2. Make the pâté: put the salmon flakes, cream cheese, butter, lemon juice in a food processor. Puree the mixture until smooth and season with pepper, but don't add salt as smoked salmon is salty.
3. Spoon one-third of the pâté into the salmon lined tin and spread evenly to level the surface. Scatter over the 2 tsp of chopped chives and then the last of the pâté. Bring the smoked salmon overhang over it to cover and then the cling film overhang. Chill for at least 6 hours, preferably overnight to firm up.
4. Serve the terrine straight from the fridge, as it will be easier to slice. Turn it out of its tin onto a serving plate. Peel off and discard the cling film and garnish with the baby leaves. Slice with a sharp knife.