

Smashed Roast New Potatoes, Smoked Mackerel Pâté



Serves 4 Prep 30 mins

Cooking 1h

Easy

Ingredients

750g new potatoes

3 tbsp olive oil

½ tsp paprika (optional)

For the smoked mackerel pâté

200g smoked mackerel fillets, skins and any bones removed

160g soft cheese

2 tsp Dijon mustard

½ lemon, zested and juiced

2 tbsp gherkins, drained and chopped

1 small shallot, finely chopped

small handful of chives, plus extra to serve

1. To make the pâté, put the smoked mackerel in a bowl. Add the remaining ingredients, then mash everything together using a fork until well combined but still slightly chunky. Season with black pepper (the mackerel is salty, so you may not need to add extra salt). Can be made a day ahead and kept chilled.
2. Heat the oven to 220C/200C fan/ gas 7. Put the potatoes in a large pan, cover with cold salted water and bring to the boil. Simmer for 20 mins until tender when pierced with a knife. Drain well and leave to steam-dry for a few minutes.
3. Toss the potatoes with a drizzle of the oil so they are coated, then arrange in a single layer on a large baking tray. Lightly squash down using the back of a fork or a potato masher - you want them to be broken open, but still holding their shape. Drizzle over most of the remaining olive oil and season with salt, pepper and the paprika, if using, then toss to coat. Roast for 40 mins, flipping over halfway through and drizzling over the remaining oil, until deeply golden and crisp. Pile the roast potatoes onto a serving plate, then serve alongside the smoked mackerel pâté in a bowl for spooning over.