

# Smoked Salmon Pâté with Brioche Buns



**Serves 4 - 6**

**Prep 10 mins**

**No cook**

**Easy**

## **Ingredients**

200g smoked salmon

200g full-fat soft cheese

1tsp Dijon mustard

small handful of chives, chopped, + extra to serve

1 small lemon, zested

1 tbsp lemon juice

olive oil. for drizzling

4-6 brioche buns

1. Put the salmon, soft cheese and mustard in a food processor and pulse several times until the salmon is coarsely chopped. Transfer to a bowl and stir in the chives and the lemon zest and juice. Season, then chill until needed
2. Serve with the bought brioche buns