

Smoked Mackerel Pate with Radish & Cornichons



Makes 4

Prep 10 mins

Cooking 10 mins

Easy

Ingredients

400g smoked mackerel, skinned
3 spring onions, outer skin removed & finely chopped
1 handful flat-leaf parsley, coarsely chopped
Juice of 1 lemon
100g crème fraîche
black pepper
4 slices white sourdough
Salted butter
4-8 radishes, very finely sliced
12 -15 cornichons

1. Put the mackerel in a bowl and gently break up with a fork. Add the spring onions, parsley, lemon juice and crème fraîche. Season generously with black pepper, then mix to form a rough but well-combined pâté.
2. Toast the sourdough, then generously butter each slice before spreading the pâté evenly over the toast. Finish by laying the radish and cornichons on top.