

Smoked salmon pâté with home-made



Serves 4-6

Time: less than 30 minutes

Cost: £1.50-£2.00 a head

Ingredients - smoked salmon pâté

255g/9oz smoked salmon

110g/4oz cream cheese

2 tbsp double cream

½ lemon, juice only

2 tbsp chopped chives (plus some extra chives to sprinkle over the top)

pinch of sugar

salt and freshly ground pepper

Ingredients - oatcakes

175g medium oatmeal (NOT rolled oats)

a pinch of bicarbonate of soda

two pinches of salt

1 tbsp oil

4 tbsp water

Method - smoked salmon pâté

1. Tip all the ingredients into a blender and pulse until it has the consistency you desire. For serving as a starter with salad and oatcakes or Melba toast the pâté texture is best left a little rough.

2. Plenty of pepper is good but go easy on the salt, as the smoked salmon will be salty already. Lemon and chives can be substituted with lime and coriander if preferred.

Method - oatcakes

Stir the salt and bicarbonate of soda into the oats, then add the oil and water. Mix to a moist dough and turn out onto a work surface strewn with oatmeal. Knead to a smooth ball (you may need to keep adding oatmeal - you want a fairly dry dough). Roll out as thinly as possible then cut out your oatcake shapes (traditionally this was a circle cut into eight wedges called farls). Place onto a greased baking sheet sprinkled with oatmeal. Bake in a low oven (120-150C) for about an hour. Cool on the sheet.