



CLONAKILTY

SMOKED SALMON CREME FRAICHE PATE BY CHEF SHANE DEANE



By Irish Yogurts Clonakilty

Smoked Salmon Creme Fraiche Pate Dip

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Method

- To make the pate, roughly chop the smoked salmon and add it to a food processor along with the crème fraiche, cream cheese and horseradish, blend on a high speed for 1-2 minutes until smooth.
- Add in the chopped dill and give it a quick blend.
- Place into a serving dish and top with the capers and chopped gherkins.
- Serve with some homemade yogurt flatbread and some vegetable sticks.

Ingredients

- 200g smoked salmon
- 100g cream cheese
- 1 tsp creamed horseradish
- 2 tbsp. finely chopped, fresh dill
- 20g capers, chopped
- 20g gherkins, chopped



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- 150g of Irish Yogurts Clonakilty Half Fat Crème Fraîche