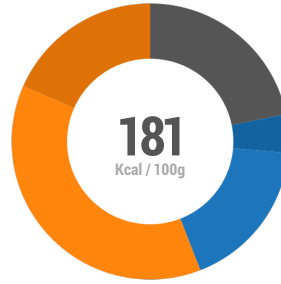


Smoked Salmon Pate Parcel

Smoked salmon pate parcel, avocado crème fraiche & baby leaves dressed with lemon oil

Overview ...

801746



CALORIES:

22.3% Carbs

21.8% Protein

55.9% Fat

Food Labelling...

Serves 1

CONTAINS:



WHEAT, RYE



MILK



FISH



SESAME

MAY CONTAIN:



OATS, BARLEY



HAZELNUTS,
PECANS,
ALMONDS,
WALNUTS,
PISTACHIOS



CELERY



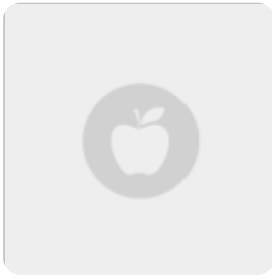
MUSTARD

Recipe Ingredients ...

	Quantity:	Description:
3824 Coln Valley D-Sliced Scottish Smoked Salmon 250g.. - BRAKES	80g	Approx. 3.5x Each
18421 Green Valley Dairy Full Fat Soft Cheese..	20g	
113880 Premium Large Chives Bunch.. - BRAKES	5g	
33254 M&J Seafood Hot Smoked Salmon Flakes (skinless, boneless).. - BRAKES	15g	
114218 Lemons.. - BRAKES	50g	0.5x Each
13103 Chicory.. - BRAKES	10g	
10306 Avocados.. - BRAKES	30g	
74831 Mixed Micro-Greens.. - BRAKES	1g	
131165 Black Sesame Seeds.. - BRAKES	2g	
89773 Prep Premium Lemon Infused Oil 1 Litre.. - BRAKES	10g	
27699 - 27699 Green Valley Dairy Crème Fraîche.. - BRAKES	40g	0.02x Each
148955 - 148955 Radish.. - BRAKES	2g	0.01x Each
136660 - 136660 La Boulangerie Stonebaked Part Baked Campagne Rye Boules (24 May 2023).. - BRAKES	50g	0.13x Each

Products / Pack Sizes ...

1 Serving



 *Product code*

 *Barcode*

 315g / 577kcal

1

Cooking Instructions & Notes

Preparation:

- Defrost the smoked salmon
- Defrost the hot smoked salmon flakes
- Defrost the rye boule and cut into a disc
- Finely chop the chives
- Zest and juice the lemon
- Cut the chicory
- Finely slice the radish

Method:

1. In a blender puree two thirds of the smoked salmon with half the crème fraiche, lemon and all the cream cheese
2. Blend until fine, then stir in half of the chives and hot smoked salmon flakes
3. Place some cling film out onto a table and lay the remaining smoked salmon on it in a square
4. Spoon the smoked salmon mix into the centre and then wrap tightly in the cling film - chill for at least 30 mins
5. Mix the remaining chives with the black sesame seeds - brush one half of the smoked salmon parcel with the lemon oil
6. Sprinkle over the seeds and chives onto the oiled half of the salmon parcel
7. Blend the remaining crème fraiche with the avocado until fine
8. Spoon the avocado crème fraiche onto your chosen serving dish
9. Place the rye bread disc onto the centre of the dish and top with the smoked salmon parcel
10. Garnish with the chicory, radish and micro herbs
11. Drizzle with the lemon oil and serve