

# Marvellous Mackerel pâté



## Ingredients

- ½ lime (or lemon)
- 1 smoked mackerel fillet (skin removed)
- 12 fresh chives
- 2 x 15ml spoons sour cream



## Equipment

Juice squeezer, small bowl, fork, kitchen scissors, 15ml spoon, 2 mixing spoons to serve.



## Method

1. Juice the lime (or lemon).
2. Flake the mackerel into the small bowl, removing any bones.
3. Snip the chives.
4. Add the sour cream and juice.
5. Mix all the ingredients together thoroughly.
6. Serve.



## Handy hints

- Serve on toasted granary triangles with cucumber.
- Try swapping the mackerel for canned tuna (drained).

Serves 4