

Smoked mackerel pâté

Ingredients

2 smoked mackerel fillets
12 chives
4 x 15ml spoons crème fraîche



Equipment

Mixing bowl, kitchen scissors, small spoon, fork.

Method

1. Remove the skin and flake the smoked mackerel into a bowl, removing any bones.
2. Snip the chives into the bowl.
3. Add the crème fraîche.
4. Mix all the ingredients together thoroughly.
5. Serve.

Serves:

8 children

Suggestions:

Serve on wholemeal toast with cucumber slices or as a dip with pepper sticks.