



Smoked Trout Paté



- 2 small smoked trout
- 250g cream cheese
- 15ml natural yoghurt
- Juice of 1/2 lemon
- 2 tablespoons chopped dill
- Freshly ground black pepper

To prepare trout, make a cut along the middle of the fillet and peel the skin off. Gently pull the flesh away from the bones, taking care not to leave any bones in the fish.

Combine the trout, cream cheese and yoghurt in a food processor and blend. Add dill and pepper and, in small amounts, add the lemon juice to taste. Refrigerate for a few hours to allow the flavours to develop.