

# QUICK SALMON PATE

by Ruth Gray



(for when you have guests turn up or are in a hurry)

Serves 6-8

- 1 x pkt soft cheese e.g. Philadelphia
- 1 pkt of good quality smoked salmon
- 1 x lemon
- 1 x teaspoon of black pepper

Blend the salmon, pepper, juice of half of the lemon, and cheese in a blender just enough for the ingredients to mix, and depending how smooth you wish your pate to be.

Voila !!!

Serve with fresh crusty bread or crackers, more black pepper and the remaining half of the lemon cut into small wedges for your guests to squeeze over their bread/crackers

