

Smoked Salmon Pâté



We have tried this pâté in a Split restaurant served with warm, mini flatbread. Even I was delighted with this pâté, although I am not very fond of fish or sea fruit. I am sharing this recipe with you, so you can enjoy this fantastic favour, too.

INGREDIENTS:

250 g of cooked prawns or shrimps

180 g of mayonnaise

150 g of smoked salmon

4 pickled gherkins (medium sized)

1 teaspoonful of capers

1 spoon of ketchup

2 – 3 g of salt (depends on your taste)

1 g of pepper

2 cloves of garlic

250 g butter

PREPARATION :

1 . when water boils, put prawns in it, cover the pot to let

the water boil again and then cook for 3 more minutes ...

2 . put the cooked prawns and all other ingredients in a blender or food processor and mix them well to get pâté ...

3 . put the pâté into the fridge to cool and harden ...

ADVICE AND NOTES :

You need some 900 – 1000 g frozen prawns to get 250 g when cooked.

Pâté can be served as a starter with warm bread, flatbread, etc.....or for breakfast



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