

Smoked Salmon Pâté©

Salmon—Ingredients:

8 oz.	cream cheese, room temperature
2 oz.	Kerry Gold™ butter, room temperature
1/4 cup	sour cream
1/4 cup	mayonnaise
1 Tbsp.	wasabi
1 Tbsp.	capers, heap tablespoon and drain
2 Tbsp.	dill pickle relish, drained
1 Tbsp. fresh	dill, chopped (optional)
1 Tbsp.	shallot, chopped fine
1 Tbsp.	chives, chopped
12–16 oz.	smoked salmon, cube 1 cup (save remaining for decoration)
3	spring onions, chopped fine (make 3 onion flowers for decoration)
2 springs each	parsley and dill, for decoration
2 hard boiled	eggs, cut into wedges for decoration

Method:

In a large mixing bowl, fold all ingredients together except salmon, spring onions, parsley and eggs. Add salmon (except pieces for decoration) and fold together again. Taste for lemon pepper and salt.

Spoon fish mixture onto a fish shaped serving dish and decorate with salmon pieces, chopped onions, onion flowers, parsley, dill and eggs. Keep in refrigerator for one hour uncovered, then cover with plastic.

Mini Toasts—Ingredients:

2 oz.	Kerry Gold™ butter
2–2.75 oz. pkg.	mini toasts

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Melt 1 oz. butter on a cookie sheet. Lay the toasts in a single layer on the cookie sheet and brush tops with 1 oz. melted butter. Bake 8–10 minutes until golden brown.

Hint: Do not use unsalted butter for mini toasts.

