



Amanda
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Ingredients • 10 persons

Salmon pate

300 g salmon roulade
250 g smoked salmon, sliced
500 g cream cheese
20 g creamed horseradish
5 g lemon zest
5 g dill
5 g leaf parsley
35 g salted butter

Horseradish relish

100 g creamed horseradish
100 g apple cider vinegar
100 g sugar
50 g water
10 g whole grain mustard
3 g agar agar

Sour dough crackers

For example, from Peter's Yard,
approx. 500 g

Salmon pate with Horseradish relish

Steps to prepare

Preparation time: 30 minutes • **Chilling time:** 2 hours or over night

Salmon Pate: In a food processor, blend the cream cheese, zest, horseradish, and half of the salmon roulade to form a paste. Remove and leave to one side. Now, coarsely chop the smoked salmon in the food processor and flake the remaining salmon. Chop the herbs finely, then fold all the ingredients together. Serve with the relish on the side. Or, if placed into a jar, place the relish on top to form a layer.

Horseradish Relish: In a saucepan, heat the water, vinegar, and sugar and bring to a simmer. Whisk in the creamed horseradish, then dilute and add the agar agar. Whisk until simmering, then remove and chill. Once cold and set, place into a small blender and blitz until a fluid gel forms.

Serving

To serve, quenelle the pate with two spoons and pipe a generous amount of the relish on the side. Serve with the sourdough crackers.

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