

## Smoked Mackerel Pate

### Ingredients

- 1 pack of smoked mackerel fillet – plain or peppered
- 3 –4 tablespoons Natural yoghurt
- 1 small garlic clove – finely grated
- 2 teaspoons horseradish sauce
- ½ lemon – rind and juice
- freshly ground black pepper  
(no need to add if using the peppered mackerel)
- chopped chives



### Method

- skin the mackerel and flake into a food processor
- add the other ingredients and whiz until smooth
- taste and adjust seasoning
- scrape into a serving bowl and chill until needed
- garnish with fresh lemon wedges and chopped chives (optional)