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## SMOKED MACKEREL PATE

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### INGREDIENTS

1 tablespoon finely chopped shallot  
1 tablespoon fresh lemon juice  
125g package cream cheese, softened  
100g smoked mackerel, skin discarded  
and fish chopped  
2 tablespoons finely chopped fresh chives

### METHOD

Stir together shallot, lemon juice  
and pinch of salt

Beat in cream cheese, mackerel,  
and pinch of pepper with a spoon  
until combined well.

Stir in chives.

*Pate can be made five days in  
advance and chilled, covered.*

*Bring to room temperature to  
soften about 1 hour before serving*

