

Smoked Salmon & Crab Terrine

Serves 1-2 with leftover pate

100g Cold Smoked Salmon Slices

100g Hot Smoked Salmon Fillet

100g Crab Meat

150ml Crème Fraiche

100g Cream Cheese

1 knob of Butter softened

Lemon

Bunch of Dill

1 tsp of Horseradish

2 Granny Smith Apples

The Terrine:

Line a ramekin or small bowl with cling film, using the cold smoked salmon slices, line the mould with the salmon, it doesn't have to be one entire piece of salmon, use bits to make it cover, just make sure you have every piece of the ramekin covered and you leave enough at the edge to fold over.

The Pate:

In a food processor, put the hot smoked salmon, half of the crab, cream cheese, the crème fraiche, the dill, the horseradish, a squeeze of lemon and if you have any bits of cold smoked salmon left over you can put it in too. Blend into a pate.

If you don't have a blender or food processor, in a bowl place everything but the fish, using a whisk or a spatula, mix up the cheese, crème fraiche mix into a smooth light paste, using a large knife, chop up all the fish into small pieces and fold it through the cream mix. You'll get the same effect only the fish will be a bit coarser than the blender but it gives good texture.

Take some of the mixture and fill the salmon lined mould nearly to the top, don't overfill as it will not hold when turned out. Using the excess salmon cover the bottom so the pate has become encased. Refrigerate for at least a few hours or overnight to firm up.

You could add in a layer of avocado, fresh herbs, lobster meat etc. in the middle of the terrine if you wanted.

The Sides:

Using one of the Granny smith apples, peel, deseed and chop it

In a pan with a little water, cook down until soft. Once soft, blend in a processor with a little more water for a very fine puree, there's no need to add sugar, you want the tartness to cut through the richness of the terrine.

With the leftover crab, mix it with a little crème fraiche, chopped dill and lemon.

Finally, cut some matchsticks and slices of apple for garnish.

To Plate:

Turn out the terrine and remove from the cling film, it should be firm enough to hold itself up. Place on your serving plate.

Place a spoon of the crab meat next to it. Or using two identical spoons, take a generous scoop of the crab meat in one spoon Pass the mixture repeatedly between the spoons; turning and smoothing each side until a neat quenelle is formed.

Place a line of the apple puree next to both, and garnish with the fresh apple.