



DOUBLE SMOKED SALMON TERRINE

Crafted by Clare Heal - Journalist-turned-chef based in London

Feeds 4-6

An impressive-looking terrine that's easy to put together and makes a great prepare-in-advance starter. It uses hot smoked salmon for the creamy filling inside a layer of Golstein's signature smoked salmon. Serve with toast or crackers and a squeeze of lemon.

Ingredients

- 180g (approx.) hot smoked salmon fillet
- 300g cream cheese
- Small bunch dill
- 30g capers
- 1 lemon (zest only)
- Black pepper
- 200g smoked salmon in long slices

Method

1. Break the hot smoked salmon into pieces and place in the bowl of a food processor. Add the cream cheese and pulse until evenly combined. It should still have some texture. Finely chop the dill, zest the lemon and add both to the mixture. It's up to you whether to chop the capers or not - I like to leave them whole for little pops of acidity which cut through the richness. Either way add them in along with the herbs and zest and gently stir to combine.
2. Lightly grease the inside of a small loaf tin with oil and line it with a cross of cling film – one sheet going lengthways and one across.
3. Lay one or two long slices of smoked salmon to line the length of the tin, letting the excess overhang the edge. Use the remaining slices laid across so the whole of the inside of the tin is lined with salmon. You need to tear a few smaller bits to patch any holes. Just press them gently into place and they should stick.
4. Fill the lined tin with the cream cheese mixture and smooth the top flat. Use the overhanging salmon to enclose the filling and bring the clingfilm up to wrap the terrine. Chill for at least a couple of hours and preferably overnight.
5. When you're ready to serve, unwrap the clingfilm and gently use it to lift the terrine from the tin. Invert onto a serving board, remove the clingfilm and slice with a sharp knife.

Variations

- Change the herbs in the filling to suit your palate. Any soft herb would be nice.
- Try adding other mix-ins instead of capers. For example sun-dried tomatoes with chopped basil. The important thing is that they should have some acidity to contrast with the richness of the fish and cream cheese.
- You can make individually portioned terrines by lining the inside of a small ramekin or the holes of a bun tin.