



CORTI BROTHERS

Potted Smoked Mackerel Butter (Paté)

For the Mackerel Butter (paté)

8 oz - Smoked mackerel skinned and boned
1 - Lemon, zest only
2 tbsp - Sweet onion finely chopped
1 tsp - Black pepper
½ tsp - White pepper
8 oz - Firm unsalted butter, cut into small cubes for mixing

For the topping

4 oz - butter
2 tsp - Horseradish sauce from a jar (If you don't like horseradish (substitute Dijon mustard or only 1 tsp dry Colman's mustard powder)
1 tbsp - Chives finely chopped
Freshly ground black pepper and salt to taste

Put the smoked mackerel, lemon zest, onions, and cubed butter into a food processor or mixer. Mix until smooth. Add pepper plus some salt if you think it needs it. Mix again. Spoon into a bowl or individual ramekins then smooth and level the top. Place in the refrigerator

Topping

Melt the butter in a small saucepan then take off the heat. Stir in the horseradish and chives then add some black pepper. Pour the flavored butter over the finished Mackerel butter (paté) then return to the refrigerator until the topping is set.

Serving

Serve spread on bread such as thinly cut toasted rye bread or with crackers along with a selection of pickles such as gherkins, sliced cucumber, and pickled beets. You could simplify this easy paté by leaving off the horseradish flavored butter topping.

Stores refrigerated up to 1 week with topping. Use left overs within 3 days. Serves 4