

# Smoked Haddock Pâté

Printed from Haddock Recipes at <http://www.haddockrecipes.co.uk/>

*This pâté is absolutely delicious with some homemade savoury biscuits.*

## Ingredients:

400g smoked haddock  
100g mascarpone cheese  
100ml double cream  
100ml white wine  
Juice of half a lemon  
1 tsp. prepared horseradish  
1 tsp. grainy mustard  
Black pepper and salt

## Directions:

1. Flake the haddock, removing the skin and any bones, into a food processor.
2. Add the mascarpone cheese, white wine, lemon juice, horseradish and grainy mustard, and then season the mixture well.
3. Blitz the pâté to a smooth mixture.
4. Add the double cream into the pate into a thin stream until you reach the desired consistency.
5. Place the pâté into ramekins and then place it into the fridge to set. Serve it with bread or biscuits.

*Author: Laura Young*