



THURSDAY COTTAGE  
— HANDMADE —



## Smoked Mackerel & Gooseberry Pate

This delicious and easy to make pate is delightful served with fresh crusty bread. We chose to serve it with warmed pitta bread and fresh salad leaves. The perfect dish for a light lunch.

Serves 2

Ingredients:

- 2 smoked mackerel fillets
- 140g light cream cheese
- 2 tablespoons of crème fraiche
- 2 tablespoons of Thursday Cottage Gooseberry Jam
- 1 lemon



Method:

- Remove the skin and any bones from the mackerel then mash with a fork.
- Add the cream cheese, crème fraiche and 1 tablespoon of Thursday Cottage Gooseberry Jam and stir well.
- Fold in another tablespoon of Gooseberry Jam, so that some of the gooseberries are still visible.
- Put into a serving dish and chill for 1 hour.
- Serve with hot pitta bread, fresh lemon and salad leaves.

Find more of our recipes on our website at [www.thursday-cottage.com/recipes/jam](http://www.thursday-cottage.com/recipes/jam)