



SMOKED SALMON PATE

Preparation time: Less than 15 minutes

Cooking time: 30 minutes

(to chill in the fridge whilst you entertain)

Skill level: Easy!

INGREDIENTS

- 130g cream cheese
- 100g crème fraîche
- 200g smoked salmon
- Zest of 1 lemon
- Juice of ½ lemon
- 10g creamed horseradish
- 10g fresh dill – finely chopped
- 1 tsp of caper berries (optional)
- 15g malt extract
- Season with salt and pepper to your taste

METHOD

Simply place all the ingredients into a blender and blitz until smooth, then place in the fridge for half an hour before serving. Serve on toast or crackers with a sliver of smoked salmon and a small sprig of dill.



Muntons make more than just malt. For example, Muntons are Europe's largest homebrew manufacturer, making beer and wine making kits that can be found in specialist homebrew shops, online and through some high street retailers.

**DID
YOU
KNOW?**



MALT...

the undiscovered ingredient

Using these recipe cards we will try to show you how this fascinating ingredient can bring improvements to virtually all of your cooking. In addition to the recipe featured, why not try adding a dessert spoonful of malt extract to any sauce you make; into your gravy or try using malt extract in place of half of the sugar called for in your baking recipes. We know you will be surprised by the difference this can make.

Adding malt extract to the smoked salmon pate reduces the acidity of the lemon, which can sometimes prove a little overpowering, and rounds the acidic vinegar notes from the capers. The main benefit though is in the way that it rounds and binds the contrasting flavours, improves the colour and shine whilst boosting the richness and mouthfeel.

For this recipe you will need to have a jar of malt extract to hand. Malt is made from barley, a cereal grown extensively in our region; it is made by sprouting the barley just enough to allow natural enzymes to be developed in the barley that can convert starch into sugar. At Muntons our malt extract is made by adding just water and heat – nothing else. We crush our malt and soak this in hot water to encourage the natural enzymes to convert the barley starch into sugars and then boil this to drive off most of the water leaving the sticky glossy syrup that you spoon from the jar. Jars of malt are available from health food shops and pharmacists.

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Passionate about malt