

## Salmon Pate

With salad days ahead this paté will be served as an entrée, a dip, a sandwich filling or as a mains - a "dressing up" or "dressing down" as the occasion demands.

Put 1 level tbs of gelatine in a bowl & add  $\frac{1}{4}$  cup of cold water. Mix.

Leave for 5 minutes.

Add  $\frac{1}{4}$  cup of boiling water & mix with whisk to dissolve gelatine.

Add  $1\frac{1}{2}$  tsp chicken stock powder, 250 g tin salmon,  $\frac{1}{4}$  cup mayonnaise, 2 tbs chopped parsley, 2 tsp of lemon juice, 2 chopped shallots &  $\frac{1}{2}$  cup of cream.

Add salt & pepper to taste.

Mix with whisk to break up salmon.

Pour mixture into small moulds which have been dipped in cold water.

Refrigerate 4 hours then run a knife around the mould & slip the paté out onto a small bed of salad.