

Cold Smoked Salmon Prawn Terrine

Servings: 6

Prep Time: 10min

Cook Time: 25min



Ingredients

- Olive oil
- 5 large red peppers
- 4 spring onions; finely chopped
- Zest of 1 ripe lemon
- 1 tbsp. of gelatine, dissolved in 3 tbsps. of lemon juice
- 2 tbsp. dill; freshly chopped
- 2 x 230 g spring onion cream cheese
- 1 tbsp. horseradish sauce
- Salt and pepper to taste
- 1kg jumbo pink prawns; steamed and shelled
- 300 g Cold Smoked Salmon

Directions

1. Quarter the peppers and remove the seeds and pith. Place them onto an oven tray, drizzle with olive oil and season with a little salt.
2. Bake for 20–25 min. in an oven preheated to 180 °C. When done, remove, place the peppers in a bowl and cover with cling film for 10 min, after which you remove the skins.
3. Stir the spring onions, gelatine mixture, lemon zest & dill into the cream cheese together with the horseradish sauce. Season with salt and pepper.
4. Line a 26 x 13 x 6 cm loaf tin with cling wrap, line the base with red pepper & spread half the cream cheese mixture onto the red peppers.
5. Break the salmon into chunks and place onto the cream cheese.
6. Cover the salmon with the prawns, spoon over the remaining cream cheese mixture and top with the remaining red peppers.
7. Garnish with sliced cucumber and serve.