

# MACKEREL RILLETTES




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**Preparation :** 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

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**Ingredients :** 4/6

- 200 g tinned mackerel fillets - 180 g full fat cream cheese such as Philadelphia® - 1 shallot - 10 sprigs\* chives, chopped - pinch chilli pepper or smoked paprika - zest 1 lemon (optional) - 5 peppercorn blend

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1. Fit the food processing bowl and install the mini bowl and mini blade. Peel, and halve the shallot; chop in the mini bowl for about 20 seconds using the FOOD PROCESSOR programme.

2. Drain the mackerel and add to the mini bowl with the remaining dip ingredients. Mix for about 10 seconds to obtain a smoky-flavoured, spreadable paste.

**Chef's tip :**

Vary the recipe using fish such as tinned sardines, tuna or smoked salmon, instead of the mackerel.

Cook Expert ■