



Salmon terrine

35'

Hands on

8 hours'

Hands off

10-12

Portion(s)

2

Difficulty



Ingredients

- 450 g cream cheese
- 230 g butter, at room temperature
- 30 g horseradish sauce
- lemon zest, of 1 lemon
- pepper
- salt
- 500 g beetroots, boiled or roasted
- 500 g smoked salmon, thinly sliced
- 2 tablespoon(s) dill
- 1 tablespoon(s) mint

To serve

- 100 g rocket
- slices bread, toasted
- 1 teaspoon(s) olive oil
- slices lemon
- pepper

Method

- In a mixer's bowl, add the cream cheese, butter, horseradish sauce, the lemon zest and juice, pepper, salt, and beat with the whisk attachment on high speed for 1-2 minutes, until the ingredients are fluffy and fully combined.
- With a mandoline, cut the beetroots into thin slices. Carefully not to get cut!
- Spread plastic wrap in a [10x30 cm baking pan](#)
- Cover the whole surface with the salmon slices.
- On top of the salmon, place the beetroot slices.
- Add half of the filling and spread with a spoon. Then, add the dill and mint finely chopped, and the pepper.
- Cover with beetroot slices, add the rest of the filling, and spread with a spoon.
- Put one more layer of beetroots on top of the filling, and then cover with the remaining salmon slices.
- Cover with plastic wrap and press so that the ingredients stick together. Transfer to the refrigerator for 8-10 hours.

To serve

- Take the terrine out of the baking pan, remove the plastic wrap, and with a serrated knife cut into slices.
- **Serve** with rocket, toasted bread, olive oil, lemon slices, and pepper.

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|------------------------------|---------------------------|
| 340 Calories (kcal) | 29.0 Total Fat (g) | 17.0 Saturated Fat (g) | 5.7 Total Carbs (g) |
| 17% | 41% | 85% | 2% |
| 5.3 Sugars (g) | 13.0 Protein (g) | 1.0 Fibre (g) | 1.8 Sodium (g) |
| 6% | 26% | 4% | 30% |