



Salmon terrine

35'

Hands on

8 hours'

Hands off

10-12

Portion(s)

2

Difficulty



Ingredients

- 450 g cream cheese
- 230 g butter, room temperature
- 30 g horseradish sauce
- zest and juice from 1 lemon
- pepper
- salt
- 500 g beetroots, boiled or roasted
- 500 g smoked salmon, thinly sliced
- 2 tablespoons dill
- 1 tablespoon mint

To serve

- 100 g rocket
- toasted bread slices
- 1 teaspoon olive oil
- lemon slices
- 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%