

LEO TEATERO



Rillettes de Maquereaux (Mackerel rillettes)

Metric /Imperial

6 smoked mackerel fillets, bones and skin removed
6 fresh mackerel fillets, bones and skin removed
50g 3.5 tbsp. of butter, softened
2 garlic cloves, sliced thinly
150ml $\frac{2}{3}$ of a cup of yoghurt (Greek or Sheep)
 $\frac{1}{2}$ of the juice of a lime
20g 2 tsp. of horseradish cream
1 pinch of paprika
25g 1 cup of you favourite fresh herbs (chives, parsley etc.)
Salt
Pepper

Preheat oven to 400°F /205°C. Season the fresh mackerel fillets with salt and pepper and wrap in foil along with 20g of the butter and the slices of garlic)

Cool the mackerel parcels in the oven for about 8 to 10 minutes. Remove from oven and leave to cool in the foil for 20 minutes.

Place the rest of the soft butter in a mixing bowl and beat until light. Chop the smoked and fresh fish into small pieces and add to the bowl. Use a fork to break apart the fish until it is evenly mixed into fine pieces.

Add the yoghurt, lime juice, horseradish cream, paprika and the rest of the fish cooking juices with the garlic into the bowl and mix well. Add the chopped fresh herbs and mix again. If you use different fish you can also change the herbs and spices to your liking.

Serve with some mixed fresh leaves of your favourite lettuce on toasts or baguettes.