



This elegant and attractive starter will wow your guests. It makes for easy entertaining as you prepare it ahead and refrigerate until set.

### Information

**Serves:** 4

**Prep time:**

**Cook time:** Ready in 25 minutes, plus chilling

**Syns per serving:**

Original: **FREE**

Extra Easy: **FREE**

### Ingredients

450g thinly cut smoked salmon slices

15g powdered gelatine

200ml hot fish stock

2 garlic cloves, peeled and crushed

6 tbsp finely chopped fresh dill

200g quark

2 tbsp pink peppercorns

Juice of 1 lemon

Salt and freshly ground black pepper

Fresh dill sprigs and lemon wedges, to garnish

### Method

1. Line a small 450g loaf tin with cling film. Using half of the smoked salmon slices, line the tin, ensuring you overlap the slices and the top slices overhang the sides of the tin.
2. Sprinkle the gelatine over the hot stock and stir to dissolve completely.
3. Roughly chop the remaining salmon and place in a food processor with the garlic, dill, quark, peppercorns and lemon juice. Pour in the gelatine liquid, season well and process until smooth. Spoon this mixture into the lined tin and enclose with the overhanging salmon slices. Cover and refrigerate overnight or for a minimum of 3 hours until set.
4. To serve, carefully turn out the terrine, peel away the cling film and cut into thick slices. Garnish with fresh dill and lemon wedges.