

**INGREDIENTS:**

300g fresh salmon  
6 slices smoked salmon  
3 ripe but firm avocados  
2 lemons  
8 gelatine leaves  
100ml full-fat crème fraiche  
1 medium onion, sliced  
1 bay leaf  
3 or 4 pieces lemon peel  
Few parsley stalks  
10 black peppercorns  
Sea salt & freshly ground  
black pepper.

**TIME:** 1 hours + 24 hours**SERVING:** 4 people

Place a litre of water in a saucepan, add the onion, bay leaf, lemon peel, parsley stalks and peppercorns, bring up to the boil, simmer gently for 10 minutes, turn off the heat, add the salmon, weighting it down if necessary to ensure it's totally immersed and leave to cool completely. Remove the fish and drain thoroughly. Reserve a cup of the strained cooking liquid. Line a loaf tin with kitchen film then cover the sides and base with the smoked salmon slices, leaving enough overlap to cover the contents. Reserve one slice. Peel and finely dice the avocados and douse thoroughly in lemon juice to avoid browning. Divide between two bowls. Chop the reserved smoked salmon finely and mix into one of them and mix the cooled, chopped salmon into the other. Soften the gelatine leaves in water then dissolve in six tablespoons of the reserved cooking liquid. Beat this into the crème fraiche then divide this mix between the two bowls, season well and fold in. Fill the terrine with a layer of each mix, fold the edges of the smoked salmon over to enclose, cover with film and refrigerate for 24 hours before turning out and serving.

*Enjoy! Malcolm & Julie Pyne*

**YOUR NOTES:**