



Paté aux fines herbes

It is recommended that you make the paté the day before it is required, to allow the flavours to blend:

You will need:

- 6 oz ($\frac{3}{4}$ cup) traditional cream cheese
- $\frac{1}{4}$ pint ($\frac{1}{2}$ cup) thick cream, lightly whipped
- 1 teaspoon freshly chopped thyme
- 1 teaspoon freshly chopped dill
- 1 teaspoon freshly chopped chives
- Salt and pepper to taste



Method:

Blend together the cream cheese and cream. Stir in the herbs and seasoning. Turn into dish and chill overnight before serving with freshly baked bread or crackers. Garnish with a sprig of dill or thyme.

Bon appétit!