

Blue Fish Pate



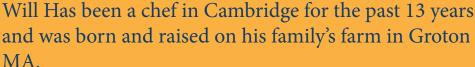








Puritan & Company serves modern American cuisine, with particular emphasis on traditional New England fare, and not without occasional excursions into other ethnic ingredients and styles. Our mainstays are ingredients sourced from farms we know and local. Will Gilson is the Chef of Puritan and Company restaurant in Inman Square, Cambridge MA. Puritan and Company serves modern American-seasonal New England cuisine.



Blue Fish Pate

4 ounces cream cheese, softened 4 ounces crème fraîche 4 ounces greek yogurt Zest and juice of 1 lemon

1 tablespoon chopped parsley 1 tablespoon chopped tarragon 1 teaspoon sriracha hot sauce 1 teaspoon chili flake

1/4 cup finely chopped chives 1/2 pound skinless, boneless smoked bluefish, flaked Grilled bread or crackers for serving

In a bowl, blend the cream cheese, crème fraîche, and greek yogurt with the lemon juice, parsley, tarragon, hot sauce, chili flake, and half of the chives.

Fold the smoked bluefish into the cream cheese mixture. Sprinkle the remaining chives on top and serve with toasts or crackers. Enjoy with friends!







