



Smokey Sunflower Seed Pate on Cucumber Slices

By KitchenTreaty.com

INGREDIENTS:

- 3 medium cucumbers, half the peel removed with a parer, sliced about 1/2-inch thick
- Fresh dill (and borage flowers if you want to garnish -- optional)

SMOKY SUNFLOWER SEED PÂTÉ:

- 1 cup raw sunflower seeds, soaked for at least 4 hours
- 1/3 cup water
- 1 medium clove garlic, minced
- 3 tablespoons freshly squeezed lemon juice
- 1/8 to 1/4 teaspoon smoked paprika, to taste
- 2 tablespoons minced fresh dill
- 1/2 teaspoon sea salt or kosher salt + more to taste

DIRECTIONS:

1. Place sunflower seeds in a medium bowl or jar. Cover with 2 cups of water. Set aside and let soak for at least 4 hours, up to 24 hours.
2. Drain and rinse sunflower seeds. Add seeds to the pitcher of a high-speed blender or (preferred) a food processor fitted with the "S" blade. Add 1/3 cup water, garlic, lemon juice, 1/8 teaspoon smoked paprika, 2 tablespoons dill, and 1/2 teaspoon salt. Puree until smooth, 1-2 minutes. Taste and adjust seasonings if desired.
3. Set cucumber slices on a platter. Spoon pâté into a zipper bag. Snip the end off and squeeze pate onto the cucumber slices. For a more professional look, use a pastry bag affixed with your favorite tip.
4. Garnish each slice with fresh dill (& flowers if you have them). Serve immediately.