



fresh produce



• seafood



• gourmet

## Salmon Rillettes

Recipe adapted from Eric Ripert's 3 Michelin Star French seafood restaurant, Le Bernardin.

A delicious combination of lightly poached fresh salmon and diced smoked salmon.

*Serves: 6*

### Ingredients

- 2 cups clear broth – vegetable or chicken broth work best
- 2 tbsp minced white onion
- 400g fresh boneless skinless salmon fillet(s), cut into 1-inch pieces
- 100g smoked salmon, diced
- 2 tbsp thinly sliced fresh chives
- 1 tbsp finely chopped fresh dill
- 6 tbsp mayonnaise
- 2 tbsp fresh lemon juice, optional
- Fine sea salt and freshly ground white pepper to taste, optional

### Description

1. Combine the clear broth and white onions in a large saucepan and bring to a boil. Simmer over medium-low heat until the onions are tender and translucent, about 2 minutes.
2. Add the salmon pieces and poach until they are just barely opaque, about 2 to 3 minutes. Remove the salmon pieces from the broth and immediately drain them on a baking sheet lined with a towel. Strain the broth, reserving the onions.
3. Place the salmon and onions in the refrigerator to cool completely.
4. Combine the poached salmon pieces, reserved cooked onions, smoked salmon, chives, dill and some of the mayonnaise in a stainless-steel bowl. Use the mayonnaise sparingly, enough to moisten the mixture. Option to add some lemon juice.
5. Gently stir the mixture until thoroughly combined. The salmon pieces will break up a little – do not over-mix or mix too hard or it will become a paste. Option to season the rillettes with salt and pepper to taste.
6. If you want more of a smoked salmon flavour in your rillettes, increase the amount of smoked salmon to 150g. You may need to slightly increase the mayonnaise, and decrease the salt seasoning if you do this.
7. Serve chilled with toasted baguette slices, crackers, or in a sandwich.
8. Rillettes can be made 1 day in advance and covered and chilled in airtight container up to 5 days until needed.