

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

½ pound salmon fillet,
skinned

1 tablespoon flavorful liquor
I use an herbaceous gin,
you could use Pernod

Kosher salt and
freshly ground pepper

1 small leek split lengthwise

1 rib celery

1 small onion quartered

1 bay leaf

1 teaspoon
black peppercorns

1 cup dry white wine

4 cups water

5 tablespoons softened
unsalted butter divided

1 large shallot minced
(about ¼ cup)

2 tablespoons sour cream,
or more depending on
how dry your smoked salmon is

¼ pound skinless
hot smoked salmon, flaked

2 tablespoons
minced scallions

1-2 tablespoons
fresh lemon juice

1 tablespoon olive oil

¼ teaspoon smoked paprika

½ teaspoon Aleppo pepper

1 dash hot sauce

SALMON RILLETTES

SERVES 6 – 8, AS AN HORS D'OEUVRE

Wine Pairing Suggestions: Either of our sparkling wines – Bubbly or Rosé d'Or

This is elegant and festive, so I often make it around the holidays. It's also best made a day in advance, so perfect for when you're throwing a party. Serve the Rillettes at room temperature with a selection of crackers or crostini.

1. Lay the salmon fillet on a plate and sprinkle with the gin, or Pernod, or liquor of your choice. Then sprinkle with salt and pepper. Let sit for half an hour.
2. Meanwhile put the leek, celery rib, onion, bay leaf, wine and water in a medium sized saucepan. Bring to a boil then reduce to a simmer. Cover and simmer for 25 minutes.
3. Add the salmon and turn off the heat. Let the salmon poach in the water for 10 minutes.
4. Remove the salmon to a plate and flake into pieces. Throw away any peppercorns, which might have stuck to the salmon. Refrigerate for about 40 minutes till cool.
5. Meanwhile melt 1 tablespoon of the butter in a small sauté pan. Add the chopped shallots and sauté gently until soft. Set aside to cool.
6. In a medium bowl, mash the rest of the butter with a fork. When it's soft add the remainder of the ingredients, including both the fresh and the poached salmon. Mix thoroughly.
7. Adjust seasonings to taste. Refrigerate if made in advance (*try to let it rest for at least an hour or two before serving*).

R·STUART & C.
..... WINERY