

Salmon spread – rillettes

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Ingredients

- 150-200 g fresh salmon fillet (salmon belly is ideal)
- 120-150 g smoked salmon
- 100 g cream cheese (Philadelphia type; I use Billa from IKI)
- 1 shallot
- 1 tbsp chopped capers
- 2 tbsp chopped fresh dill (+ sprig for cooking)
- 1 tbsp chopped fresh parsley
- 1 lemons (you will need grated peel and 1 tbsp juice)
- 100 ml dry white wine + 100 ml water (for cooking salmon)
- Salt and freshly ground black pepper

Instructions

- 1. Cooking the salmon:** Pour white wine, water, quartered scallions and a sprig of dill into a pan or small pot. Bring to a boil, add fresh salmon, cover and cook on medium heat for 7 minutes.
- 2. Chopping:** Remove the cooked salmon, let it cool a little and mash it with a fork into small pieces. Finely chop the smoked salmon with a knife.
- 3. Mixing:** In a bowl, mix chopped cooked and smoked salmon, cream cheese, chopped capers, dill, parsley, grate lemon peel and add a spoonful of lemon juice. Season with salt and pepper.
- 4. Finish:** Mix everything with a fork to a creamy, spreadable consistency. Place in a jar and refrigerate for at least 30 minutes (ideally a few hours or overnight to allow the flavors to meld).

Notes

Ingredients (for 4-6 servings)

Best on a toasted French baguette (bagel/toast/crostini) slice, crisps or placed in fresh cucumber "boats".

You can replace the wine with water with a few tablespoons of wine vinegar.

