

SALMON RILLETTES

S O T E R
VINEYARDS



SALMON RILLETTES

1 # Salmon, skin off and deboned

3 Bay leaves

1 Sprig thyme

2 tsp. salt

1 Clove garlic, smashed

1 tsp. Juniper, smashed

1 Sprig Lavender

2 C. Dry white wine

1 C. Crème Fraîche

2 Tbsp. Shallot, minced

½ C. Parsley, chopped

Lemon Juice to taste

1. Begin by seasoning the salmon generously with salt, garlic, and fresh herbs. Place the seasoned salmon in the refrigerator and allow it to marinate for at least 1 hour.
2. In a medium saucepot equipped with a lid, pour in the white wine. Place the marinated salmon fillet into the pot with all the herbs and garlic.
3. Cover the pot with the lid and gently poach the salmon in the white wine over medium-low heat until it becomes tender. This typically takes approximately only a few minutes, depending on the thickness of the fillet.
4. Once the salmon is cooked through, remove it from the pot and set it aside to cool. Discard any remaining herbs and garlic from the pot.
5. In a mixing bowl, combine the cooled salmon with $\frac{3}{4}$ cup of crème fraîche, finely chopped shallot, and freshly chopped parsley. Using a wooden spoon, gently break up the salmon while mixing everything together thoroughly.
6. Season the salmon mixture with salt and fresh lemon juice according to your taste preferences. If you find that the rillettes mixture lacks creaminess, you can add more crème fraîche as needed.
7. Serve your delicious salmon rillettes with toast points or crackers.