

Salmon Rillette



Serves 10

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

300g fresh salmon fillet
1 lemon
140g smoked salmon
1 tbsp finely chopped chives
4 rounded tbsp crème fraîche
1 tsp mustard
toasted baguette or ciabatta to serve
cornichons to serve

1. Heat oven to 180C/ Fan 160C/ Gas 4. Put the fresh salmon on a sheet of foil large enough to enclose it. Grate the zest from the lemon and reserve. Squeeze the juice from half the lemon over the salmon, then season with salt and pepper. Wrap the salmon loosely and place on a baking sheet. Bake for 15 mins until the salmon flakes easily, then cool.
2. Shred the smoked salmon. Put the smoked salmon and the chives in a food processor with the lemon zest, juice from the other lemon half and the crème fraîche. Remove the skin from the fresh salmon and break the flesh into large chunks, removing any bones you may find. Add to the processor with the mustard, salt & pepper, then pulse the mixture until it forms a rough, textured paste. Turn out into a bowl, cover with cling film and chill until ready to serve - up to 3 days. Serve spread on rounds of toasted baguette with crunchy cornichons on the side.