

Miele

Salmon Rilette

By Miele

5 minutes

Preparation Time

30 minutes

Cooking Time

8, as part of a grazing plate

Serves



INGREDIENTS

Salmon Rilette

Salt flakes and pepper, to taste

250 g skinless salmon fillet, bones removed

1 tbsp olive oil

2 sprigs thyme

50 g smoked salmon, thinly sliced

40 g butter, room temperature

1 tbsp finely chopped chives

1 tbsp finely chopped parsley leaves

Seeded crackers, to serve

METHOD

Salmon rilette

1. Lightly season the salmon and place into a vacuum sealing bag with the oil and thyme.

2. Place into the vacuum sealing drawer and Vacuum on level 3 and Seal on level 3.

Place the sealed bag onto a rack in the steam oven and Sous-vide at 50°C for 30 minutes.

3. Remove the skin and thyme and break the salmon apart gently. Mix with smoked salmon, butter and most of the herbs.

4. Press into small containers and top with any remaining herbs.

5. Serve with crackers.