



Salmon Rillette

By Miele

5 minutes Preparation Time

30 minutes Cooking Time

8, as part of a grazing plate Serves

INGREDIENTS

Salmon Rillette 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 rillette

- 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.