



Salmon Rillettes

5 minutes

30 minutes

8, as part of a grazing plate

INGREDIENTS

Salt flakes and pepper, to taste

1 tbsp olive oil

50 g smoked salmon, thinly sliced

1 tbsp finely chopped chives

Seeded crackers, to serve

METHOD

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.