



Salmon Rilette

INGREDIENTS

1 tbsp Olive Oil
6 oz Salmon, cut into large cubes
1/3 cup Butter, softened
1 tbsp Creme Fraiche
1 tbsp Shallot, Minced
1 tbsp Fresh Tarragon, chopped
1 Lemon
Salt And Pepper

DIRECTIONS

1. Heat the oil in a saute pan and gently cook the salmon, leaving the pieces slightly pink in the centre. Cool.
2. In a food processor or using two forks, shred the salmon and mix with the butter.
3. Add the creme fraiche, shallot, and tarragon. Season with salt, pepper, and lemon juice.
4. Pack into ramekins or similar small pots. Store in the refrigerator, allow to soften at room temperature before serving.