

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Salmon Rillettes

BY CHEF MARTY SLAVIN

Ingredients

8 oz. piece of salmon,
preferably wild with bones
removed

5 tbsp. unsalted butter,
at room temperature

1 tbsp. olive oil,
preferably Talcott Ranch

1.5 tbsp. fresh lemon juice

2 tbsp. chopped chives

4 oz. smoked salmon,
cut into thin strips, then
cut into ½ inch pieces

½ tsp. chili powder
or paprika

Salt

Directions

Season salmon on both sides with salt.

Steam until just cooked, about 8 minutes. Remove from heat and let cool.

In medium sized bowl, mash together the butter and olive oil until very smooth. Stir in the lemon juice, then the chives, and then the smoked salmon.

Remove skin from the salmon and flake it, then fold the pieces of salmon into the rilette mixture along with the chili powder. Taste, and add more salt and/or chili powder if needed.

Scrape into a serving dish and then chill for at least 2 hours. Bring to room temperature before serving.



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