

Salmon Rillettes from Piatti

Prep: 15 min. | Cook: 15 min. | Total: 30 min. | Makes: 1

A fresh spread from award-winning author Stacy Adimando.



Ingredients:

- 2 ea. Shallots, one halved lengthwise, one finely chopped
- ¾ cup Dry white wine
- 2 tsp. Murray's Barolo Wine Vinegar
- ½ tsp. Kosher salt
- ¼ tsp. Black pepper
- 1 lb. Fresh wild coho or Alaskan salmon fillet (can substitute Acme Baked Salmon)
- ¼ cup Sir Kensington's Mayonnaise
- 1 Tbsp. plus 2 tsp. Fallot Whole Grain Dijon Mustard
- ¼ cup Trois Petits Cochons Cornichons, thinly sliced
- 2 Tbsp. Cornichon juice from the jar
- 1 ea. Rustic Bakery Olive Oil & Sel Gris Flatbread Crackers
- Optional garnish of dill, chives, or tarragon

Directions:

1. In a skillet over medium-high heat, combine the halved shallot, white wine, ½ cup water, 1 teaspoon vinegar, 1/8 teaspoon pepper, and ¼ teaspoon of kosher salt and bring to a low boil.
2. Add the salmon. Cook, turning occasionally, until just cooked through, about 3 minutes per side for fresh salmon and 8 minutes per side for frozen salmon.
3. Remove the fish from the liquid and transfer to a plate. Peel away any skin, bones, or gray pieces of flesh and discard. Sprinkle the meat with ½ teaspoon of salt and refrigerate until cool, about 10-15 minutes.
4. Meanwhile, in a medium bowl, stir together the mayonnaise, mustard, cornichons and juice, and the remaining 1 teaspoon of red wine vinegar.
5. Break the salmon into bite-sized pieces and add to the bowl with the mayonnaise mixture. Season with the remaining 1/8 teaspoon each of salt and pepper and stir gently to combine. Taste and adjust the seasoning as needed.
6. Serve immediately, or cover the bowl and refrigerate for a few hours, then sprinkle with herbs and serve with crackers.