

# Classic French Salmon Rillettes

## Ingredients

4 cups (950ml) low sodium vegetable stock  
1 bay leaf  
3 cloves  
0.9lbs (400g) boneless, skinless salmon fillets  
½ cup (100g) crème fraîche (35-40%MF)  
½ cup (125g) Greek yogurt  
Juice of ½ lemon  
¼ tsp lemon zest  
4 tbsp chopped dill (plus a few extra leaves for garnish)  
¼ tsp salt  
¼ tsp freshly ground black pepper  
1 tsp pink peppercorn (plus a few extra for garnish)  
0.45lbs (200g) smoked salmon, finely diced



## Directions

1. In a medium saucepan, bring stock, bay leaf and cloves to a boil. Reduce heat to medium-low, add the salmon fillets and gently poach for 10 minutes. Using a spatula or slotted spoon, transfer the salmon to a paper-towel lined plate to drain. Let cool completely to room temperature.
2. Place the poached salmon into a mixing bowl and shred it with a fork. Add the crème fraîche, Greek yogurt, lemon juice, lemon zest, dill, salt, black pepper, pink pepper and diced smoked salmon. Mix until combined. Taste and adjust seasoning if needed.
3. Transfer into a serving bowl, cover with a plastic film and refrigerate for at least 4 hours.
4. Let come to room temperature before serving. For serving, garnish with extra dill and pink peppercorns. Serve with crackers, bread sticks or fresh crusty bread.

## Notes

- Similar to a pâté, French rillettes consist of meat pieces (usually pork or duck) slowly cooked in their own fat. The meat is then shredded and packed in small jars. Once cooled, rillettes have the consistency of a chunky spread and are enjoyed on top of bread.
- Although less traditional, rillettes with fish are very popular too, especially over the holidays. Fish rillettes aren't truly rillettes, as the fish isn't cooked in its own fat. The idea is just to shred fish and mix it with a creamy dairy component (usually crème fraîche) to get a consistency similar to rillettes.
- Make ahead
  - Can be made up to three days prior and refrigerated in an airtight container.
  - They can be frozen for up to 2 months. For thawing, simply place them in your fridge overnight the day before serving.