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NATIONAL HISTORIC SITE OF CANADA

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## Wild B.C. Smoked Salmon Rillette

Yield: 250 grams or 8 oz

Ingredients	Metric	US
Hot smoked salmon	80 grams	3 oz
Salmon wild fillets (bones removed & cut into 2" or 5 cm cubes)	120 grams	4 oz
Chives (chopped)	5 grams	1 tsp
Parsley (chopped)	5 grams	1 tsp
Shallots (diced)	40 grams	8 tsp
White wine	250 ml	1 Cup
Celery (diced)	20 grams	4 tsp
Mayonnaise	80 ml	1/3 Cup
Lemon (juice and zest)	1 each	1 each
Salt	To taste	To taste



### Method:

Bring wine and diced shallots to a boil in a small sauce pan. Reduce heat to low and add salmon. Poach salmon until barely opaque in center, about 3 minutes. Transfer salmon and shallots to a paper towel lined plate to drain. Set aside.

Combine flaked smoked and poached salmon with chives, parsley, shallots, and celery.

Mix in mayonnaise, zest and juice of 1 lemon, and season with salt to taste.

Can be served with crackers, fresh bread or as a filling for croissants.