

# INGREDIENTS

1 tablespoon butter  
1 tablespoon olive oil  
1 celery rib  
1 leek (halved lengthwise)  
1 small onion (quartered lengthwise)  
1 bay leaf  
½ teaspoon pink peppercorns (crushed)  
5 tablespoons unsalted butter (softened)  
1 large shallot (minced)  
1 teaspoon fresh thyme leaves (off the stalk)  
100g sour cream  
250g skinless hot-smoked salmon (flaked)  
small bunch chives (chopped)  
1 ½ tablespoons fresh lemon juice  
1 tablespoon extra-virgin olive oil  
¼ teaspoon smoked paprika  
toasted baguette slices, for serving

# INSTRUCTIONS

## METHOD

1. Baguette, put into the freezer for 45 minutes thin slice it, drizzle with oil and toast in the oven.
2. In a pan, heat the butter and a little oil and gently sauté the celery, leek, onion, bay leaf, thyme peppercorns and some lemon zest until soft and translucent, set aside to cool slightly. Remove bay leaf once cooled.
3. Place flaked salmon into a bowl along with sliced chives.
4. In a different bowl combine the sour cream, chives, lemon juice, paprika and salt and white pepper to taste.
5. Add your cooled sautéed leek and onion mix to the salmon bowl and gentle mix.
6. Add in sour cream and mix.

## TO SERVE

1. Add a spoonful of salmon mix into each toasted baguette slice.
2. Garnish with dill and sprinkle of crushed peppercorn.



## Pink Peppercorn Salmon Rillettes



20 servings



40 mins

The perfect Canapé for any  
holiday season event.

A simple yet elegant classic,  
that will have your guests  
talking. Enjoy!