

Rillettes de Saumon

Straight out of the Roux Brothers' *Cooking for Two*. I've increased the quantities for you to allow for six hungry Horaces.

Planning

serves:	6
prep time:	20 mins
cooking time:	35 mins

Ingredients

3 Salmon cutlets/steaks
court bouillon (made with 1
onion, 1 carrot, 1 leek,
bouque garni,
peppercorns, 1 glass
dry white wine
6 oz butter, softened
5 fl oz whipping cream
(lightly whipped to
ribbon stage)
30 green peppercorns (in
brine, not dried)
3 tbs lemon juice
3 pinches cayenne pepper
1 tbs chives, snipped
coarse sea salt

Method

Make the court bouillon: add its ingredients to about 1 pint water, bring to the boil and simmer for 30 minutes. Strain and discard the vegetables.

Bring the bouillon back to the boil and place the salmon cutlets in it. Immediately remove it from the heat. Leave the salmon in the hot liquid for 5 minutes. Drain the salmon, then skin and fillet it. Cover it with a damp cloth (to prevent it drying out) and leave it for about 20 minutes.

Gently flake the salmon and work in the softened butter. Add the cream, the crushed green peppercorns, lemon juice, cayenne and chives. Season with the coarse sea salt. (Be gentle darling - try not to break the salmon too much.) Pack the rillettes into ramekins, cover with cling film and chill for 2 hours.

Serve with some good bread lightly toasted. Accept plaudits!