

# Rillettes of salmon and smoked salmon with dill



## Ingredients for 6 people

Fresh salmon : 400 g

Fresh ginger : 20 g

Smoked salmon : 3 slices

Preserved lemon : ½

Thyme : 3 sprigs

Piment d'Espelette : a few piches

Garlic : 2 cloves

Salt : a few pinches

Softened butter : 60 g

Dill : ½ bunch

Double cream : 20 cl

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## Recipe

Bone and remove the skin and the fat (the dark parts) from the fresh salmon. Cut the smoked salmon into small cubes. Peel the fresh ginger.

Bring the cream to the boil in a saucepan with the thyme, ginger and crushed cloves of garlic., season with salt and piment d'Espelette. Add the fresh salmon and simmer for 10 mins.

Allow to cool in the cream when cooked.

Drain the salmon and place in a bowl, break it down with a spatula and add the softened butter.  
Pour in the cream mixture little by little, mix to obtain the desired consistency.

Finely chop the dill and empty the preserved lemon, then cut up the skin into very small dice ;  
add both to the salmon mixture.. Adjust the seasoning and serve.