

Chateau Ste Michelle

Salmon Rilletes

Enjoy with a glass of Chateau Ste Michelle Chardonnay, Columbia Valley

A nice, toasted note in the Chardonnay plays well with the Salmon. The velvety mouth feel pares well the creaminess of the dish, and the lemon and chive in the dish work well with the tropical fruit notes in the wine.

Ingredients

2-4oz frozen salmon fillets
2c. CSM Chardonnay
12 peppercorns

1 bunch chives, 8 whole,
remaining minced
1 lemon zested and juiced

½ c. sour cream
½ c. mayonnaise
Salt and pepper to taste

Directions

1. When salmon is defrosted enough to cut, dice salmon into 2" pieces
2. In a saucepan add wine, peppercorns and 8 whole chives, bring to a simmer.
3. Add salmon pieces to poaching liquid and simmer for 4-5 minutes.
4. When salmon is cooked strain from liquid, and discard poaching liquid
5. Cool salmon down in refrigerator for 10min
6. In a separate bowl whisk together sour cream and mayonnaise, add ½ the zest and ½ the juice and season with salt and pepper.
7. Pull salmon out and flake into large pieces, fold salmon into sour cream mixture. Then fold in the remaining chives.
8. Taste and adjust seasoning with more lemon juice, salt and pepper.
9. Serve with your favorite cracker or crostini and enjoy with CSM Chardonnay.

