



## Salmon and Celery Rillettes

### Ingredients

1 very fresh and crisp bunch of celery  
100g salmon steak  
100g smoked salmon  
200g sour cream  
Lemon juice  
2 tablespoons of chopped chives

### Method

Remove the outer ribs of the celery until you reach the pale centre. Set the outer ribs aside.

Remove the pale leaves from the heart and set aside for garnish. Cut the heart into a fine dice. Blanch this in boiling water for 30 seconds and refresh. Set aside.

Using a juicer, pass the outer ribs until you have enough juice to cover the salmon steak. Season the salmon with salt and pepper. Bring the celery juice to the boil and place the salmon steak in. Poach for three minutes. Let cool in the juice.

Dry the salmon and place in a food processor with the sour cream, puree until you have a smooth mousse, transfer to a bowl, add the chopped smoked salmon and the celery hearts, chives, lemon juice and seasoning.

Place in a bowl and garnish with the celery heart leaves or spread on fresh toast.

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Serves four to six

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

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