



Amanda
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Ingredients • 10 persons

Salmon Rilette

1.2 kg salmon roulade
150 g spring onions, sliced
120 g lime juice
20 g lime zest
20 g dill, chopped
40 g flat-leaf parsley, chopped
1.1 kg crème fraîche
20 g salt

Red cabbage sauerkraut

900 g red cabbage
150 g red wine vinegar
10 g salt
60 g water
20 g grain mustard
20 g sugar

Toasted sourdough bread

1.3 kg sourdough bread, sliced
120 g olive oil
10 g salt

Salmon rilette with lime crème friacheon sour dough red cabbage sauerkraut

Steps to prepare

Preparation time: 40 minutes • **Cook time:** 20 minutes

Salmon Rilette: In a bowl, combine all the ingredients together, except the salmon, to make the sauce. Flake the salmon into nice pieces, then gently fold through the sauce and allow it to chill.

Red Cabbage Sauerkraut: In a pan, warm the water, vinegar, salt, mustard, and sugar. Leave to cool slightly. Shred the cabbage finely, then place it into a container and pour on the liquid. Allow to soak into the cabbage. Clingfilm tightly and store in the fridge. Shake or mix the cabbage occasionally to allow the liquid to coat it. Leave for 24 hours, then drain.

Toasted sourdough bread: Lay the slices on a tray and lightly drizzle on both sides with oil and seasoning. Then place under a grill to crisp and lightly color.

Serving: To serve, place the rilette mix into a small dish with a generous amount of sauerkraut and toasted sourdough slices.

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