

MARLBOROUGH

# OCEAN VINE HOP



## Salmon, Fennel & Vermouth Rilette paired with Yealands Estate Single Vineyard Pinot Noir Rose 2018 PRESENTED BY JAX HAMILTON

### Ingredients

150ml Vermouth (plus an extra dash)  
100ml water  
2 spring onions, chopped (white and green)  
1 orange, zest and juice  
Small bunch of fennel, stalks and fronds  
8 white peppercorns  
150g salmon fillet (skin on)  
150g double smoked manuka salmon  
1 tbsp lemon juice  
40g butter, melted

### Crème Fraiche

200g crème fraiche  
2 tbsp fennel fronds, chopped  
2 tbsp parsley, chopped  
1 tbsp horseradish  
Salt and black pepper

**Prep** 15min  
**Cook** 20min  
**Serves** 4-6

### Method

Pour the vermouth and water into a saucepan, add the white of the spring onion, orange juice and zest, fennel stalks and peppercorns. Bring to a boil, then simmer for 10 minutes.

Reduce the heat, then gently add the salmon fillet and poach for 4 minutes (I like to just give the saucepan a gentle sway every now and again, coating the fish). This liquid smells divine. Remove from the heat and allow the salmon to cool in the pan.

Take a bowl and when cool, lift from the liquid, remove the skin and flake the flesh of the poached and smoked salmon, add the lemon juice, butter, chopped green of the spring onion and half of the fennel fronds. Add another dash of vermouth, then taste and season with plenty of black pepper and a little salt. **DO NOT EAT IT ALL**, because it is SOO tempting.

Spoon into a jar or ramekin and chill until set.

### Crème Fraiche

mix all the ingredients together, taste and season.

### Serve

at room temperature with crackers, chicory leaves, toasted Vogels or on a platter with crackers. Also, the rillettes are gorgeous if you line a ramekin with smoked salmon, fill, close and serve as individual starters.

### Jax Says

If you don't have crème fraiche, sour cream is a fabulous alternative. And if you love capers, chuck a few in for a salty alternative.