

Cod rilette with mustard, smoked paprika, tobiko and green onions

Recipe for Tapas

Description

Delicate fish preparation on top of a golden roasted crouton.

Note

You can change the type of fish by any other seasonal or fresh fish. Try to stay away from the oiler fishes as they tend to make the preparation fatty.

Ingredients

Crouton

- 0.50 Unit(s) Baguette
- 15 Ml Olive oil
- 3 Turn(s) Fresh ground black pepper

- Salt and pepper

Fish rilette

- 50 Gr Salmon filet
- 100 Gr White flesh fish
- 0.50 Unit(s) French shallot
- 15 Ml Capers
- 5 Ml Grainy mustard
- 12 Sprig(s) Chives
- 0.50 Unit(s) Lemon
- 25 Gr Cream cheese
- 1 Pinch(es) Smoked paprika
- 1 Unit(s) Shallot

- Salt and pepper

Garnish

- 50 Gr Tobiko eggs

- Salt and pepper

Preparation

- Preparation time **20 mins**
- Preheat your **four** at **425 F°**

Preparation

Finely chop the shallots, the green onion, the chives and zest rind off the lemon. Remove the excess liquid from the capers.

Fish rilette

Season the fish and place on a baking pan in the oven with a drizzle of olive oil. Cook in the oven for 10 minutes and let it cool before mixing with the other ingredients. In a separate bowl, mix the cream cheese, mustard, shallots, green onion, smoked paprika, lemon zest and juice. Season with salt and pepper and mix until it becomes soft and creamy. Add the cooled fish and mix delicately to keep some of the flakes intact and get a better textured product at the end.

Croutons

Slice the baguette on a bias to obtain slices approximately 1 cm thick. Place them on a baking sheet and drizzle with olive oil, salt and pepper. Cook for 10 minutes in the oven until they are crispy and golden.

To serve

On top of the croutons, add a dollop (quenelle) of rillettes. Top with a sliver of chive and the tobiko.

Bon appétit!