

Salmon Pâté

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This delicious and flavorful salmon pâté is the perfect addition to any party. Serve smeared on crackers and top with capers or cornichon pickles for an instantly popular addition to traditional hors d'oeuvres.

The recipe is more intricate than most, but well worth the effort!

Ingredients:

1 slice white bread
1 tb unsalted butter
1/2 c diced onion
1/2 c dry white wine
4 eggs
3 egg whites
1/2 lb whitefish, cut into 1" chunks
2 1/4 lb salmon, cut into 1" chunks
1 ts salt
1 ts ground white pepper
1 ts ground coriander
1/4 ts ground nutmeg
1/2 c whipping cream

Directions:

1. Preheat oven to 325 degrees F.
2. Remove and discard crust from bread. Tear bread into small pieces and set aside.
3. In small saucepan melt butter over medium heat. Add onions and cook until soft and translucent. Add wine, and bring to a boil. Cook for 1 minute.
4. Add bread to saucepan and cook for 5 minutes, stirring occasionally. Transfer to a large mixing bowl.
5. Add whitefish, salmon, salt, pepper, coriander, and nutmeg to mixing bowl. Combine ingredients thoroughly.
6. Place the mixture in a food processor and process until smooth. Transfer back to a clean mixing bowl and place bowl in a pan of ice water.
7. Transfer mixture to a mixing bowl and place bowl over a pan of ice water.
8. Add the eggs and the whites and mix well. Slowly add the cream and mix until combined.
9. transfer mixture into a greased 9"x5"x3" loaf pan. Tap the pan on a counter to firmly pack and cover tightly with a double layer of aluminum foil.
10. Place loaf pan in a larger pan and fill with boiling water until it rises halfway to the top of the loaf pan. Place in the oven for one hour.
11. Remove pate from oven and its water bath. Place loaf pan on a baking sheet and cool for 1 hour. Refrigerate for 3 hours before serving.

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