

INGREDIENTS:

- 1 tbsp olive oil
- 8 oz bluefish fillet, skin removed
- 1 shallot, minced
- 1 tbsp capers, rinsed
- 4 tbsp crème fraîche
- ¼ cup Ricard liqueur
- ½ lemon, juiced
- ¼ cup herbs (parsley, thyme or chives), finely chopped
- 2 tbsp butter, softened, divided
- Salt
- Pepper



Bluefish Rillettes

- 1 Over medium-high heat, add olive oil and 1 tablespoon of butter to a medium pan. Add the bluefish and pan fry until just cooked. Remove fish from the heat and set aside to cool.
- 2 In the same pan, add shallots and sweat until soft. Add the capers and Ricard liqueur, cooking off the alcohol for 1-2 minutes.
- 3 In a medium bowl, flake the fish. With a wooden spoon, mix in the shallots, capers, lemon, herbs, crème fraîche, and remaining butter. Season to taste with salt and pepper.
- 4 Place in the fridge for two hours and serve at 50-60°F.

TOTAL TIME: 2h 15mins, Active: 15 mins
SERVES: 4