



Potted Smoked Salmon, Rustic Toasts, Caraway Jam

Pair with our Estate Chardonnay

Serves 4-6

Ingredients:

2 cups dry white wine
1 tablespoon minced shallot
1 pound skinless salmon fillet (preferably wild), cut into 1-inch pieces
3 ounces smoked salmon, cut into 1/4 pieces
1/2 cup (or more) mayonnaise
1 tablespoon capers
2 tablespoon thinly sliced fresh chives
1 tablespoon (or more) fresh lemon juice
Fine sea salt and freshly ground white pepper
1 baguette, sliced, toasted or grilled

Method:

Bring wine and shallot to a boil in a small saucepan over high heat. Reduce heat to low; add salmon. Gently poach until salmon is barely opaque in center, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Strain poaching liquid through a fine-mesh sieve; set aside shallot and discard liquid. Place salmon and shallot in a large bowl; cover and chill until completely cooled.

Add smoked salmon, 1/2 cup mayonnaise, capers, chives, and 1 Tbsp. lemon juice to salmon and shallot. Gently mix just to combine (salmon will break up a little, but do not overmix or a paste will form). Season to taste with salt, pepper, and more mayonnaise and lemon juice, if desired. DO AHEAD: potted salmon can be made 1 day ahead. Cover and chill.

Caraway Jam

Ingredients:

2 large red onions
1/4 cup olive oil
4 bay leaves
2 tablespoons caraway seeds
1/2 cup sugar
1/2 cup red wine vinegar
1/2 cup white wine vinegar

Method:

In a heavy frying pan, heat up the olive oil and add the finely sliced onions, stirring to make sure they all have a coating of oil. Cover & cook over a gentle heat until they start to color. Add the salt, pepper, bay leaves & caraway seed & cook for a further 20 to 30 minutes, until the seeds have softened. Take off the lid and add the sugar, wine & vinegars. Bring to a boil, stirring constantly. Lower the heat & simmer for about 20 to 30 minutes until the liquid is dissolved and the onions are soft & sticky. You will need to be very vigilant towards the end of the cooking – stirring all the time so the onions do not stick and become burnt and scorched. Pick out the bay leaves and cool.