



Deceptively simple with only three ingredients, Smoked Trout Rillettes have a complex and delicious flavor and a pleasing chunky texture.

Very good

RECIPES

Smoked Trout Rillettes

These slightly smoky, velvety rillettes are as good tucked into an omelette as they are on freshly made croutons. But be advised, even so-called boneless smoked trout may harbor small bones, so keep a sharp eye as you mix. *Serves six to eight.*

- 2 boneless smoked trout, skin discarded (to yield about 8 oz.) (for Sources, see p. 80)
- 5 to 7 Tbs. *crème fraîche* (depending on how moist the trout is and on your personal taste)
- 3 Tbs. chopped fresh chives
- Freshly ground black pepper to taste

Remove any bones from the trout and break it up into small pieces. Add the *crème fraîche* and mix with a fork, taking care to shred rather than mash the trout. Fold in the chives and a generous amount of ground pepper. Serve with freshly made croutons or toasts.

Chicken Liver Pâté with Pancetta & Calvados

This quick and luscious pâté can easily be made in a smaller quantity with just the livers found inside of one chicken. Rabbit or duck liver works equally well, and another brandy or a good balsamic vinegar can substitute for the Calvados. *Serves six to eight.*

- 8 oz. fresh chicken livers
- 2 tsp. olive oil
- Salt
- 3 oz. pancetta, cut into 1/4-inch dice
- 1 shallot, diced
- 1/4 tsp. finely chopped fresh thyme
- 1/4 cup Calvados (apple brandy)
- 3 oz. (6 Tbs.) unsalted butter, at room temperature
- Freshly ground pepper to taste