

Smoked Trout Pâté with Sage and Parmesan Crackers

Recipe courtesy of Hillary Davidson aka Kitchen Witch www.kitchenwitchcooking.com

Smoked Trout Pâté paired with savory homemade crackers takes your appetizer game to the next level. Pairs with Gewurztraminer and other white wines, but it's also delicious with pinot noir!

Smoked Trout Pâté:

- 12 oz of smoked trout
(canned, fresh, or packaged, depending on availability)
- 1 cup cream cheese, softened
- 1/2 medium shallot, minced
- 1 tablespoon olive oil
- 2 sprigs dill, finely chopped
- 1/2 lemon, juiced and zested
- 2 tablespoons sliced scallion
- Coarse sea salt, to taste
- Coarse black pepper, to taste



Heat olive oil in a medium sauté pan over medium heat for one minute. Add the shallot and cook until brown and soft, and the edges begin to crisp. Remove from heat. Combine the Smoked Trout, cream cheese, dill- reserving a few leaves for garnish, juice and zest of the lemon, scallions, and the shallot in a medium size mixing bowl, mixing lightly with a fork until you have a rustic spread. Avoid overmixing. Garnish with remaining dill. Serve with Sage Crackers.

Sage and Parmesan crackers

For the base:

- 2 cups all-purpose flour
- 1/4 tsp salt
- 1/4 cup water
- 2 large eggs
- 1/4 cup, plus 1 tablespoon EVOO

For the topping:

- 1/4 cup grated parmesan
- 1 tbsp freshly ground black pepper
- 1 tbsp minced sage
- 1 tbsp coarse sea salt or large flake sea salt

Preheat the oven to 375°F. Line baking sheets with parchment. Sift together the flour and the salt. Combine the water, eggs and 1/4 cup of the olive oil in a large measuring cup. Whisk vigorously for 30 seconds. Place the flour mixture in the bowl of a food processor fitted with a steel blade, and turn on the processor. Add the liquids with the machine running, and process until the dough comes together. The dough will be soft. If it seems wet, add another tablespoon of flour. Remove from the food processor, and wrap in plastic. Let rest 15 minutes.

Divide into two portions, roll each portion into a thin sheet.

Brush the top of each sheet with remaining olive oil, sprinkle with Parmesan, sage, coarse salt and black pepper.

Using a rolling pin, gently press the topping into the surface. Cut the dough into rectangles, transfer to baking sheets.

Bake for 15 minutes until lightly browned and crisp.

