

## *The Chablis Grand Cru Moutonne Monopole, Domaine Long-Depaquit* Served on the salmon tart glazed with aspic

This dish is often prepared by the family cook and served as a starter. Her recipe was inspired by that of a famous but now retired pastry chef in Beaune, M. Bouché.



### INGREDIENTS

1 package purchased puff pastry - 1 packet Madeira flavoured aspic - 1 tablespoon soft butter + 1 tablespoon crème fraîche  
7 or 8 slices smoked salmon

To blind bake the pastry: pie weights (or dried beans or raw rice)  
Garnish: dill and lemon slices (rounds cut in half)

8 servings

Preparation time: 20 minutes

Blind baking time: 30 minutes

1 Line a 32 cm (13 in) tart shell with the pastry. Prick the base with a fork and blind bake (line with parchment paper and fill with dried legumes) at 180°C (375°F) for approximately ½ hour.

2 Prepare the aspic and let cool.

3 Spread the bottom of the tart shell with the softened butter and crème fraîche.

4 Top with the slices of salmon.

5 When the aspic just begins to solidify, gently pour it into the tart shell, taking care to distribute it evenly and form a thin layer.

6 Refrigerate for approximately 2 hours.

7 Garnish with lemon and sprigs of dill.



### CHABLIS MOUTONNE MONOPOLE Grand Cru Domaine Long-Depaquit

Beautifully clear golden-green robe with very bright reflections. Nose is fleshy fruit (peach, nectarine) with discreet citrus and floral notes (jasmine, violet). Mouth is ample and generous with a very distinct marly minerality due to the micro-terroir. Immense freshness, light and supple woody hints with an exceptional persistence.

Serve between 10 and 12°C (50°F - 53°F).