



# Blue Fish Pate



*chef*

*ingredients*

*how-to*

Puritan & Company serves modern American cuisine, with particular emphasis on traditional New England fare, and not without occasional excursions into other ethnic ingredients and styles. Our mainstays are ingredients sourced from farms we know and local. Will Gilson is the Chef of Puritan and Company restaurant in Inman Square, Cambridge MA. Puritan and Company serves modern American-seasonal New England cuisine. Will Has been a chef in Cambridge for the past 13 years and was born and raised on his family’s farm in Groton MA.



## Blue Fish Pate

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|---------------------------------|-------------------------------|--|
| 4 ounces cream cheese, softened | 1 tablespoon chopped parsley  | 1/4 cup finely chopped chives                        |
| 4 ounces crème fraîche          | 1 tablespoon chopped tarragon | 1/2 pound skinless, boneless smoked bluefish, flaked |
| 4 ounces greek yogurt           | 1 teaspoon sriracha hot sauce | Grilled bread or crackers for serving                |
| Zest and juice of 1 lemon       | 1 teaspoon chili flake        |  |

In a bowl, blend the cream cheese, crème fraîche, and greek yogurt with the lemon juice, parsley, tarragon, hot sauce, chili flake, and half of the chives.

Fold the smoked bluefish into the cream cheese mixture. Sprinkle the remaining chives on top and serve with toasts or crackers. Enjoy with friends!



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