

# THE *Dish* .....

effortless  
ENTERTAINING®

May 1, 2019

*“I had my first French meal and  
I never got over it.  
It was just marvelous.”*

JULIA CHILD

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## Dear Friends,

Last week Gigi Sireyjol-Horsley, the lovely owner of the Paysage interior design and home stores invited me to speak. Last summer I had the pleasure of speaking in Gigi's Wilmington store and I knew when she invited me for an event in Raleigh, it would be as beautiful and fun as the one last summer.

Gigi, who is one of the most stylish women I know is from France and is also a fabulous cook. Last August I shared her Watermelon Gazpacho, which she served at the Wilmington event. If you missed it, it's on the [Blog](#). Be prepared to enjoy Gigi's fresh take on Gazpacho all summer!

For the Raleigh event, Gigi hired Florence Melin, a very talented and delightful French caterer who owns Sucre & Sel, a full-service catering firm in Raleigh. Florence was born and raised in Paris and then spent her young adult life in Provence, where her love of food blossomed. Clearly, her culinary expertise did too. Everything she served at Gigi's event was perfection! Although hard to choose a favorite, I asked Florence to share her recipe for the Salmon and Green Apple Tartare. I predict this will be one of my summer addictions ... along with Gigi's Gazpacho, of course!

What treasures I enjoyed in Raleigh ... Gigi, her beautiful store, her gracious team, Florence, and so many new friends. *Effortless Entertaining* truly is a community we share with one another. If you're in Raleigh or Wilmington, be sure to stop by Paysage and meet Gigi - you will love her as much as I do!

With gratitude,

Dee Dee



## Salmon and Green Apple Tartare

SERVES 8–10      Florence Melin

Fresh Summer Hors d'oeuvre!

### INGREDIENTS

5 oz fresh pacific salmon, diced  
2.5 oz smoked salmon, diced  
½ bunch of chives, chopped  
2 tbsp finely diced red onion  
⅓ cup peeled and finely diced  
green apple (Granny Smith)  
5 tsp olive oil  
4 tsp lime juice  
½ tsp fleur de sel or kosher salt  
1 pinch ground pepper  
2 oz beet sprouts or  
other colorful microgreens  
Lime zest, optional



[Printer-Friendly Recipe](#)

[Read Instructions Here](#)



## Born & Raised In France...

Florence Melin is the Founder and Owner of Sucre & Sel. She was born and raised in Paris and later moved to Provence, where she developed a passion for using local produce and gathering people around the table. After moving to the United States, she founded Sucre & Sel, French catering. Since 2011, Sucre & Sel has specialized in catering buffet spreads centered around bite appetizers that offer a variety of flavors and colors.



Florence Melin-Owner/Chef

[www.sucre-sel.com](http://www.sucre-sel.com)

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## We want to hear from you!

We loved hearing how much you enjoyed Ed's Best Rib Eyes!

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DeeDee Dalrymple

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