

SALMON WELLINGTON

This stunning salmon wellington will be the centrepiece of any lunch or dinner. Perfectly cooked salmon, deliciously sauteed spinach encased in a golden flaky layer of pastry. Simply irresistible!

EASY	15MIN	40MIN	6

Ingredients

- 700 g skinless salmon fillet
- 500 g frozen spinach, thawed
- 2 sheets puff pastry, thawed
- 1 tbsp dill, roughly chopped
- 1 tbsp parsley, roughly chopped
- 2 eggs, one beaten for an egg wash
- 1/4 cup feta, crumbled
- 1/2 cup breadcrumbs
- 1/2 cup cheddar cheese, shredded
- 1 onion, diced

Instructions

1. Pre-heat oven to 190C.
2. Drizzle olive oil in a pan over medium heat, saute the onion until translucent, add the spinach and cook until excess water has evaporated. Transfer to a bowl and cool before adding one egg, feta, breadcrumbs, cheese, dill and parsley. Mix to combine.
3. Lay a piece of puff pastry on a board lined with a baking sheet, spread spinach mix in the centre of the base, place salmon on top, then top with the spinach mix again. Brush the edges of the pastry with egg wash, place another puff pastry on top, pressing the edges down to seal. Trim off excess pastry. Transfer the baking sheet with the salmon on a baking tray. Brush the top with egg wash and score, making sure not to cut through the pastry.
4. Place in the oven and bake for 30-40 minutes, or until pastry is golden brown.
5. Cool before cutting.