



Salmon En Croute with Roasted Cherry Tomatoes



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 25 MINS



SERVES: 6 TO 8

Ingredients

2 x 500g salmon side fillet, skin removed
1 tbsp butter
1 shallot, finely chopped
200g cream cheese
1 tbsp Gewurshaus dill leaf
1 tbsp finely chopped fresh dill
Zest of 1 lemon
Salt and pepper
3 sheets frozen puff pastry
1 egg, beaten

Roasted cherry tomatoes:

500g cherry tomatoes, red and yellow
1 clove garlic, chopped
1 tbsp olive oil
2 tbsp Balsamic vinegar
2 tsp sugar
Salt and pepper

Method

Line the universal tray with baking paper.

Heat butter in a frying pan over medium heat, Induction level 7 and cook shallot until soft. Allow to cool.

In a bowl mix together the cream cheese, dill, zest, salt, pepper and cooled shallot. Mix until combined.

Defrost puff pastry sheets. Lay one sheet of pastry on the prepared tray. Place one salmon fillet in the centre and evenly spread the cream cheese mixture on top, edge to edge. Top with second salmon fillet. Cover salmon with a second sheet of pastry, brush edges with a little beaten egg and seal to make a parcel. Depending on the size of the salmon parcel, a small amount of pastry may be needed to be added from the third sheet of pastry.

Brush with beaten egg. Cut the remaining pastry into strips and arrange in a lattice pattern over the salmon parcel. Brush again with beaten egg. Place salmon in the refrigerator while the oven is heating up.

Preheat oven on CircoTherm to 190°C. Place salmon in oven and on shelf level 2 and cook for 45 minutes or until golden brown.

While the salmon is cooking, place the tomatoes, garlic, olive oil, balsamic vinegar, sugar, salt and pepper in a small baking dish. Toss to combine.

When the salmon is cooked, remove from the oven and allow to rest for 10 to 15 minutes. Add the tomatoes to the oven and cook for 10 to 15 minutes

Fresh dill, to serve

or until the tomatoes just start to split.

Serve the salmon en croute with the roasted cherry tomatoes and fresh dill.

Notes
