

Salmon Wellington

Serves four

- 500g Salmon – either fillets or skinless boned side.
- 3 Tbsp Olive Oil
- 100g Shallots, peeled and sliced
- 1 Garlic clove, finely chopped
- 150g Spinach
- 125g Soft Cheese
- 15g Dill chopped
- 375g Puff pastry
- 1/2 Lemon, sliced into wedges
- 1 Egg, beaten

Heat oven to Gas Mark 7, 220 C, fan 200 C. Place Salmon on a sheet of foil. Season and drizzle over 1 tbsp of oil and wrap to seal. Roast on a baking tray for 12-15 minutes until just cooked through. Once cool, flake and set aside.

In a pan over a medium heat, cook 2 tbsp of oil and fry shallots for 5 mins. Add garlic and cook for a further 1 min. Add most of the spinach, stir until wilted, then stir in the soft cheese and dill.

Line a baking tray with baking paper and put the pastry on top. Slice a 2.5cm long strip off the shortest side and set aside. Spoon the spinach onto one side of the pastry, leaving a 2.5cm gap at the edge. Top with the fish and drizzle with a little lemon juice.

Fold the unfilled side of pastry over the fish and seal the edges. Crimp edges and prick the top with a fork. Brush with egg then bake for 20-25 mins and serve with remaining spinach and lemon wedges.