

Salmon Pastry Parcel



Chef: Angelo Georgalli / Photographer: Sally Greer

Speaking of parties...this delicious pastry parcel loaded with flavour is a perfect way to feed the family over the holidays. Great for lunch or as a BYO plate for BBQ gatherings.

SERVES:

2

INGREDIENTS:

Fish

- 30g butter
- 3 handfuls of baby spinach
- 3 pinches of salt
- 3 pinches of pepper
- ¼ cup mascarpone cheese
- 8-10 sheets of pre-made filo pastry
- Melted butter or olive oil for brushing
- 2 salmon fillets, (tail end) skin removed
- 12 asparagus spears, fresh or tinned
- 30g melted garlic butter
- 2 pinches of salt
- 2 pinches of pepper

Sauce

- Lemon & Dill Hollandaise Sauce (see separate recipe)

INSTRUCTIONS:

1. Preheat the oven to 170°C.
2. Into a hot pan add the butter and spinach with salt and pepper. Stir the mascarpone cheese into the spinach and butter until it's melted. Remove from heat and set aside.
3. Brush the pastry sheets with melted butter or olive oil, stack them and place one of the salmon fillets in the centre. Brush the fillet with melted garlic butter and sprinkle with salt and add pepper. Layer half the creamed spinach on top of the salmon fillet, add half of the asparagus spears. Repeat with another layer of salmon, creamy spinach and asparagus, season with salt and pepper to finish.
4. Carefully fold the filo pastry over the top of the salmon filling and roll the filling with the pastry wrapping around it to form a parcel. Pinch the ends of the pastry closed.
5. Place the salmon parcel into an oven dish lined with baking paper. Brush the pastry with garlic butter.
6. Place in the oven and cook for 35-40 minutes or until the pastry has turned golden brown. Turn off the oven and let it rest in the oven for a further 5 minutes.
7. To serve, cut the parcel in half and drizzle with the hollandaise sauce.