**baked salmon**

3 tablespoons butter

I leek, diced

I to 2 medium carrots, diced

¼ cup heavy cream

½ teaspoon Stormcloak

Seasoning (page 25), plus a little extra pepper to

2 to 3 tablespoons grated

Parmesan cheese

I sheet puff pastry, thawed

I pound salmon fillet

I egg, beaten

# Prep: 15 minutes Cooking: 25 to 30 minutes Makes: 4 to 6 servings

# Pairs well with: Garlic Bread (page 77), rice

Instructions

I. Begin by melting the butter in a medium saucepan over medium heat. Add the diced leek and carrots to the pan and cook for around 15 minutes, until the leeks are soft and the carrots are beginning to soften. Pour in the heavy cream then sprinkle in the ½ teaspoon of Stormcloak Seasoning and pepper.

Let the mixture simmer for a minute or two until the cream has cooked down a bit and has been partially absorbed. Remove from heat and stir in the cheese. Set aside to cool.

1. Preheat the oven to 375°F and line a baking sheet with parchment paper.

2. Lay the puff pastry dough on a lightly floured surface. Roll out the dough a bit until you have a rectangle that is large enough to wrap around the whole salmon fillet. Sprinkle the remaining Stormcloak Seasoning over the middle of the dough, then place the salmon on top of the seasoning Spread the vegetable mix evenly over the fish, then brush the edges of the dough with the beaten egg. Fold the long sides of the pastry over the fish and vegetables, overlapping the pastry in the middle, then press the egg-washed seam together. Brush the sides of the pastry with egg and tuck them over the top seam toward the middle as far as they will go, also pressing them down.

3. Gently flip the salmon onto the prepared baking sheet so that the seam is facing down. Lightly score the top of the dough only partway through with a sharp knife, then brush with the remaining egg. Bake for about 25 to 30 minutes, until the top is a nice golden brown. Let cool for a few minutes before slicing and serving.