



Thinking of you  
**Electrolux**



RECIPES by  
*Chef Bruce Lim*



## MAIN COURSE

# SALMON WELLINGTON

### INGREDIENTS

500 g	Salmon fillet (Cleaned)
1 sheet	Puff pastry (Pre-made)
200 g	Onion leeks
50 g	Picnic bacon (Diced)
1 g	Cardamom seeds
50 g	Butter (Unsalted)
to taste	Salt and pepper

#### *Egg Wash*

1 pc.	Egg
3 pcs.	Egg yolks
tsp.	Water
pinch	Salt
pinch	Sugar

#### *Sauce*

100 ml	White wine
20 g	Shallots
10 g	Garlic
sprig	Thyme
to taste	Salt and pepper
150 g	Butter (Unsalted)



### PROCEDURE

Cut salmon into 2 equal pieces. Season with salt and pepper and set aside. In a sauté pan, sweat onion leeks in butter and bacon for 5 minutes. Set aside to cool. Place puff pastry on work surface and roll into two 1 foot squares. Place salmon on right side of pastry sheet then top with onion leek mixture. Be sure that it has been chilled so that it will not burst out of the pastry. Top with cardamom seeds and then roll from right to left. Be sure that the fold is now on the bottom of package. Brush everything with egg wash and bake in your preheated Electrolux oven set at 300 degrees for 12 minutes.

To make sauce, sauté shallots, garlic and thyme in 10 g of butter for 2 minutes over medium heat using your Electrolux cooking range. Deglaze pan with white wine and reduce white wine to a syrup. Strain out all the aromatics and place back in pan and turn on a low heat. Slowly knock in chilled butter, whisking continuously. The sauce should get nice and thick, taking in all the butter. Adjust seasoning with salt and pepper before serving.