

Salmon Wellington

To the Shops!!

butter, two tablespoons
garlic, two cloves
onion, half
spinach, 140 grams
salt, to taste
pepper, to taste

breadcrumbs, third of a cup
cream cheese, a whole tub, or more ...
dill, as much as you desire
puff pastry, one sheet
Salmon, one large fillet
egg, one, beaten

Time to chef-it-up!

FILLING TIME

one, preheat oven to 220°C
two, melt the butter, fry the garlic and onions, till golden
three, add the spinach, salt, pepper, fry till wilted
four, add the cream cheese, breadcrumbs and dill
five, remove from heat and set aside

PASTRY TIME

six, spread out the puff pastry, place the salmon in the middle
seven, smooth out the cream cheese/spinach mix on top
eight, fold the edges of the puff pastry over the salmon and cheese
nine, flip the pastry, so that the salmon is underneath, place on baking paper
ten, brush the top with the egg, add cute flower decorations
eleven, bake for 20-25 minutes, till golden

