

Salmon Wellington

Serves 6

INGREDIENTS

450g salmon filets
2 sheets puff pastry sheets
400g baby spinach
3 shallots
1 clove garlic
300g oyster mushrooms
15g parsley
½ tsp ground nutmeg
250g cream cheese
1 egg
½ tbsp black sesame
½ tbsp white sesame

Vegetable oil for frying
Salt
Pepper



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METHOD

1. Wash and dry spinach. Peel and mince shallots and garlic. Wash and mince parsley. Clean and mince oyster mushrooms. Heat some vegetable oil in a pan on **Induction Hob setting 8** and add butter and minced mushrooms. Fry for approx. 5 minutes until golden, season with salt and pepper and remove from pan to cool.
2. In the same pan heat some vegetable oil on **Induction Hob setting 8** and add minced shallots and garlic. Fry for approx. 2 minutes, then add spinach and cook until wilted. Season with salt, pepper and nutmeg. Remove from heat and transfer spinach to a sieve to cool. Squeeze out the spinach and mix with cooled down mushrooms, chopped parsley and cream cheese.
3. Dab salmon dry with paper towels, cut in 2,5 - 3 cm thick pieces and season with salt and pepper. Cut the puff pastry sheets lengthwise into 10 triangles. Separate the egg yolk from the egg white and set aside. **Preheat your oven to 200 °C Circo Therm®** and choose **Added Steam Intensity Level 2**.
4. Line a springform pan (Ø 26 cm) with baking paper. Now place the first triangle on the springform pan, so that the long tip faces outwards and the short side overlaps the edge by about 2-3 cm. Place the next triangle of dough in the same way so that it also overlaps the first triangle. Continue in this way until all the triangles are on the springform pan. Spread the spinach mushroom mix onto the wreath. Put the salmon pieces on the mix and start folding the long tips from the outside inwards, placing them over the filling. The tip can still be pressed slightly under the wreath for better stability. Continue in this way with all the triangles until you have a filled wreath.
5. Bake on **shelf level 2** for approx. 10 minutes with **Added Steam**. Remove from the oven. Whisk the egg yolk, brush over the wreath and sprinkle sesame on top. Then continue baking for approx. **20 minutes at 180°C**, until golden brown on top.
6. Serve as a starter or with a leafy side salad. Enjoy!