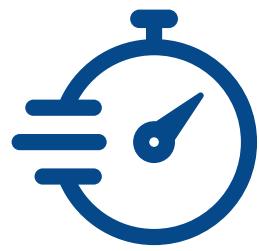


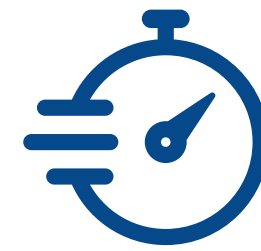
SALMON IN BLANKETS



SERVINGS
4



PREP TIME
15 MINS



COOKING TIME
20-25 MINS

INGREDIENTS

- 1 x 3.9 oz (110g) can salmon, drained
- 3½ oz cream cheese, approximately ½ cup
- 1 tbsp fresh dill, finely chopped
- 1 tbsp flat-leaf parsley, finely chopped
- 1 tsp lemon juice
- Freshly ground black pepper
- 1 sheet ready-rolled puff pastry, approximately 11 oz
- 1 egg, beaten
- 1 tsp fennel seeds

TOP TIP

Make sure the canned salmon is well drained before mixing it with the cream cheese. Too much liquid in the filling can make the pastry soggy. Keeping the filling chilled before assembling the rolls will also help the pastry stay crisp and puff up properly.

DIRECTIONS

1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
2. Drain the canned salmon well and place it in a bowl. Flake the salmon with a fork, keeping a little texture rather than completely mashing it.
3. Add the cream cheese, dill, parsley and lemon juice. Season with freshly ground black pepper and mix until evenly combined.
4. Unroll the puff pastry and cut into four equal rectangles.
5. Divide the salmon mixture into four portions and shape each into a sausage-like line along one side of each piece of pastry, leaving a small border around the edges.
6. Brush the pastry edges lightly with beaten egg, then roll the pastry around the salmon filling to create four individual rolls. Place them seam-side down on the prepared baking sheet.
7. Brush the tops generously with beaten egg and sprinkle with fennel seeds.
8. Make two or three small slashes across the top of each roll with a sharp knife.
9. Bake for 20-25 minutes, or until the pastry is puffed, crisp and deeply golden.
10. Leave to rest for a few minutes before serving.

