



Salmon Wellington

Prepared by Stacey Borgmann in our indoor kitchen at 6 Creeks model.

Lightly crispy on the outside yet buttery on the inside, this Salmon Wellington not only tastes amazing, but is also quite the showstopper. Perfect for guests or family.

Serves

4

Prep Time

30 m

Cook Time

25 m

Difficulty

Moderate

Ingredients:

2 tbsp unsalted butter
1 tbsp Dijon mustard
Zest of 1 lemon
1 tsp salt
1 tsp pepper
1 tsp thyme
1 tbsp olive oil

4 C baby spinach
2 cloves garlic
¼ C Parmesan, grated
2 eggs
1 pkg frozen puff pastry (2 sheets per package)
4 6 oz salmon fillets

Directions:

Preheat oven to 400 degrees.

Remove the skin from each piece of salmon.

Stir together melted butter, mustard, lemon zest, salt and pepper; set aside. Beat together 2 eggs in a small bowl to create an egg wash; set aside. Add olive oil to a heated pan and sauté the spinach with the Parmesan until the spinach is wilted. Add the garlic, thyme, salt and pepper and cook for an additional 3 minutes. Roll out the thawed puff pastry onto a floured work surface and cut in half crosswise.

Brush the tops of each piece of salmon with the butter mixture. Flip them over and place butter side down onto a piece of the cut puff pastry. Spoon the top of the salmon with the spinach and cheese mixture.

Fold the puff pastry over the salmon and use an egg wash to seam together, making sure it is well sealed. Transfer to a parchment lined baking sheet, seam side down.

Brush the tops with the remaining egg wash and gently score each piece.

Bake salmon for 20-25 minutes in oven until golden brown. Cool slightly before serving.