



SALMON EN CROÛTE

THOMAS SCHRAA, CHEF
CATERING

Scallop mixture

6 oz jumbo sea scallops
1 egg
12 oz heavy cream
1 tsp fresh tarragon, chopped
1 tsp fresh basil, chopped
1 tsp fresh chives, snipped
Salt and pepper to taste

1. Combine scallops and egg in a bowl and chill well.
2. In the bowl of a food processor puree scallop-egg mixture until smooth.
3. In a slow and steady stream add cream and process until well incorporated.
4. Add herbs and season with salt and pepper.
5. Pulse until herbs are mixed well. Reserve for later.

Salmon Filling

2 - 12 oz center cut salmon fillets
2 tbsp extra virgin olive oil
1 tsp fresh tarragon, chopped
1 tsp fresh basil, chopped
1 tsp fresh chives, snipped
salt and pepper to taste

1. Cut salmon fillets lengthwise into 4 equal pieces (you will have 2 tops and 2 bottoms) and coat each piece with olive oil, herbs, salt and pepper.
2. Marinate 1 hour.

Puff Pastry Assembly

2 - 12 oz sheets of puff pastry dough
1 egg, beaten with 1 tbsp water

1. On a small size lightly greased baking sheet lay out 1 piece of puff pastry dough.
2. Place 2 salmon bottoms side by side on the sheet of dough and spread $\frac{1}{2}$ of the scallop mixture over each fillet. Top scallop mixture with each of the tops of salmon.
3. Brush egg and water mixture (egg wash) over the exposed puff pastry dough.
4. Carefully lay the remaining piece of puff pastry over the salmon fillets and form a package (try to remove any air pockets that might be present in the package).
5. Trim off remaining puff pastry dough leaving a $\frac{1}{2}$ inch border around each package.
6. Brush each package thoroughly with the remaining egg wash.

1. Bake fish in a preheated 350° F oven for approximately 30 minutes or until dough is well puffed and golden brown.
2. To insure the fish is cooked, insert a meat thermometer and cook until thermometer reads 140°F.
3. Top with Beurre Blanc Sauce (for recipe see back of card).