

# Salmon Wellington

4 – 7 oz salmon fillets  
salt and pepper to taste  
2 tbsp butter  
2 garlic cloves minced  
1 shallot chopped  
¼ cup white wine  
3 oz cream cheese  
5 oz fresh baby spinach  
2 tbsp plain bread crumbs  
¼ cup shredded parmesan cheese  
1 – 1 lb. package puff pastry  
1 egg for egg wash

## ***Directions***

Season the salmon with salt and pepper to taste.

In a pan, heat butter, chopped shallots, and garlic over medium heat. Sauté until the shallots become translucent

Bring the heat to high and add the white wine. Let the liquid cook out for about 5 minutes, then add the cream cheese and sauté for 1 minute.

Add the spinach, bread crumbs, and parmesan cheese. Sauté just until the spinach softens  
Unfold the puff pastry on to a light floured surface and roll out the 2 sheets, then cut them in half. So you end up with 2 pieces

Place each seasoned salmon fillet in the middle of each puff pastry sheet. Depending on the size of the fillet you may need to roll out the puff pastry a little more or less. Leave about 2 inches around the edges.

Divide the spinach mixture into 4 equal parts and evenly spread it on top of the 4 fillets. Then brush the edges of the puff pastry with egg wash (1 egg + 1 tsp of water)

Begin folding the puff pastry over starting with the longer side. When folding over the short edges, brush more of the egg wash before folding.

Line a baking sheet with parchment paper and place the salmon wellington seam side down. Make crosshatch slits on top of the Wellington with a knife. Then brush with more egg wash. Bake at 425 degrees Fahrenheit for 25- 30 minutes or until the pastry is golden brown.