

☆ Gordon Ramsay's salmon en croûte recipe

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Prep: 25 **Cook:** 25m **Total:** 50m

Yield: 1-4

dinner party

dinner



Ingredients

- 1 side of salmon, about 900g, skinned
- A little olive oil
- 60 g unsalted butter, softened
- Finely grated zest of 1 lemon
- Generous handful of basil leaves
- Small handful of dill leaves
- Sea salt
- Freshly ground black pepper
- 1 tbsp. wholegrain mustard
- 500 g shortcrust pastry
- Plain flour, to dust
- 1 egg yolk, beaten

Instructions

1. Check the salmon for pin bones then cut in half.
2. Line a baking tray with a lightly oiled piece of foil.
3. Mix the softened butter with the lemon zest, basil, dill and some salt and pepper in a bowl, to make the filling. Pat the salmon fillets dry with kitchen paper, then season lightly with salt and pepper. Spread the herb butter over one fillet, on the boned side, and the mustard evenly on the other fillet.
4. Sandwich the two salmon fillets together, in opposite directions so both ends are of an even thickness.
5. Roll out the pastry thinly on a lightly floured surface to a rectangle, the thickness of a \$1 coin and large enough to enclose the salmon.
6. Put the salmon parcel in the centre of the pastry and brush the surrounding pastry with egg. Bring up the edges, trimming off any excess, and tuck them in before folding the rest of the pastry over to form a neat parcel. Carefully turn the whole thing over so that the seam is underneath and place on the prepared baking tray. Brush the pastry with beaten egg.
7. Lightly score a herringbone or cross-hatch pattern using the back of a knife. Sprinkle with salt and pepper. Cover loosely and chill for 15 minutes.
8. Meanwhile, heat the oven to 400°F.
9. Bake the salmon for 20-25 minutes, until the pastry is golden brown and crisp.
10. To test - skewer the center - it should feel hot for medium cooked salmon.
11. Rest the salmon for 5 minutes, then cut into portions using a serrated knife.