Salmon and Dill Parcels

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 sheets puff pastry
- 1 large salmon fillet
- 1/4 cup chopped dill
- 1/2 cup finely sliced shallots
- 1 cup mushroom slices
- 1/2 lemon
- 50 grams butter
- 1 egg (beaten)

- salt & pepper

Instructions

1. Slice salmon fillet lengthways into 4 pieces and season with salt & pepper.
2. On each puff pastry piece, place a piece of salmon about 15cm from edge
3. Lay mushroom slices on top of salmon, sprinkle salmon with the dill, shallots, and finish with little blobs of butter and a squeeze of lemon juice
4. Fold in the edges and roll up
5. Place on baking tray seam down, and coat with the beaten egg
6. Pierce the top three times with a knife
7. Bake for 25 minutes on 180 degrees

This is really nice served with a wedge of lemon, salad and home made mayonnaise.