Spinach & salmon tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 125 grams of wheat flour
- 75 grams of butter, sliced

- pinch of salt
- 1/2 egg
- 1-2 tablespoons of cold water

Filling:

- 300 grams of spinach, fresh one - blanched or frozen - defrosted

- 300 grams of steamed salmon fillet, break into bite size pieces
- 30 grams of butter
- 30 grams of flour
- 300 ml of milk
- 1 egg
- freshly grounded pepper
- salt
- nutmeg

Instructions

1. In a big bowl sift flour add salt and butter, mix well till dough becomes like bread crumbs. Add egg and water, knead till dough is uniformed.
2. Place dough in fridge for 30 minutes.
3. Meanwhile prepare filling, melt butter add flour, fry 1 minute, add milk bit by bit and keep stirring till sauce thickens.
4. Add salt, pepper and nutmeg to sauce according to your taste.
5. Add spinach, mix well, once sauce cools down add egg mix well.
6. Remove dough from fridge. Roll out and transfer to baking tray. Prick with fork, cover with aluminum foil.
7. Bake in preheated oven in 180 C degrees about 15 minutes.
8. Remove from oven pour in some spinach sauce place salmon pieces and pour remaining spinach sauce.
9. Continue baking about 30 minutes.
10. Serve with salad.