**LE CREUSET TOUGHENED NON-STICK**

**26cm Square Roaster**

**Salmon Wellington with a Salmon, Crab & Watercress Pâté & Creamed Spinach**

**Serves 6**

A twist on a classic, the salmon is wrapped with ruffles of filo pastry and stuffed with a salmon, crab and watercress pâté. Continuing our ‘no-waste’ ethos, this recipe uses all the trimmed salmon ensuring nothing is thrown away. This show-stopping dish is served on a bed of vibrant creamed spinach.

Preparation time: 15 minutes

Cooking time: 30 minutes

**INGREDIENTS**

2 x 500g sides of salmon, skinned

50g crab meat

30g crème fraîche

30g watercress

5g fresh dill

30g cream cheese

Sea salt and cracked black pepper

½ lemon, zest and juice

6 sheets filo pastry

1 egg, lightly whisked

For the creamed spinach

30g butter

1 small onion, finely diced

1 teaspoon garlic purée

400ml milk

30g plain flour

1 teaspoon ground nutmeg

400g spinach

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**METHOD**

1. First, prepare the salmon. Sandwich the two sides of salmon together and trim them so both fillets are the same width and length. Keep the offcuts for the pâté.
2. To make the pâté, place the salmon trimmings (approximately 50-80g), crab meat, crème fraîche, watercress, dill, cream cheese, a little seasoning and the zest and juice of ½ lemon in a food processor.
3. Blitz until a smooth paste forms and all the ingredients are equally chopped. Spoon the mixture on the top of one salmon fillet and sandwich with the other, ‘skin-side’ facing out.
4. On a clean surface lay out one layer of filo pastry with the long side facing you. Brush with a little egg before adding another layer of pastry. Brush again with egg and add a third filo sheet, half on the previous two and half on the surface. Repeat with the fourth piece of filo on the other side - this makes the square of filo large enough to wrap around the salmon and create a frill on top. Brush the top layer with egg.
5. Being careful not to squeeze the pâté out of the salmon sandwich, bring the filo pastry around the sides of the salmon, fold in the ends like a parcel and ruffle the excess filo on the top. Brush the whole salmon parcel with the remaining egg (not the underneath) and carefully transfer to the roaster. Bake for 25-30 minutes until golden.
6. In the meantime, make the creamed spinach. Melt the butter in a large pan and add the onion. Fry over a medium heat until the onion starts to soften, then add the garlic purée.
7. Sprinkle in the flour to form a thick paste and cook for a minute. Gradually pour in the milk, whisking with every addition to ensure a smooth glossy sauce. Once all the milk has been added, sprinkle in the nutmeg and stir until a thick, creamy sauce forms.
8. Add the spinach, turn down the heat to low and stir gently until the spinach has completely wilted.
9. Remove the roaster from the oven and allow to sit for 5 mins. Spoon the creamed spinach around the salmon en croûte and take to the table in the roaster to serve\* along with a potato side dish of your choice.

**Cook’s Notes**

* The salmon en croûte can be made in advanced and refrigerated until ready to cook. Simply bring out of the fridge 5 minutes before popping it in the oven.
* Always serve in thick, generous slices - this avoids making it too tricky when slicing through the flakey filo pastry and into the delicate salmon. \*portion the salmon carefully in the roaster with a serving slice, not a sharp knife.
* For an even lighter version, swap the creamed spinach for seasonal vegetables such as Tenderstem® broccoli or cabbage. Even a winter salad is delicious served alongside this dish.