SALMON EN CROÛTE

for 8 persons

21 AT HOME

ALLERGENS

Gluten, Eggs, Milk, Soya, Fish, Mollusc

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results.
Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

- Pre-heat the oven to: 200°C (fan) / 220°C (no fan) / Gas 7
- Remove from the box and transfer the salmon to a baking tray lined with non-stick baking parchment. The pastry has already been glazed with egg yolk, the Salmon en Croûte is ready to be placed straight in the oven.
- Transfer to a pre-heated oven for 10 minutes then reduce the temperature to 160°C for a further 30 minutes. The core temperature should read 45°C.
- Remove from the oven and rest on a cooling wire for 10 minutes, by which time the internal temperature should rise to 56°C.
- Carve into thick slices and serve with your favourite sauce, vegetables and potatoes.

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