

Salmon Koulibiac

Serves 4

1tbsp oil
110g (4oz) mushrooms, chopped
1 red onion, chopped
625g (20oz) Scottish Quality Salmon tail fillets, cooked and flaked
2 hardboiled eggs, chopped roughly
75g (3oz) Basmati rice, cooked
1 tbsp fresh, chopped dill
Rind and juice of 1 lemon
Salt and pepper to taste
500g pack ready-made puff pastry
Beaten egg to glaze



1. Preheat oven to Gas mark 7 or 220°C/425°F.
2. You may want to pre-cook the eggs, salmon and rice at this stage.
3. Heat oil in a large frying pan and cook mushrooms and onion until soft.
4. In a large bowl, mix together the flaked salmon, mushrooms and onions, hardboiled eggs, cooked rice, dill, lemon rind and juice and salt and pepper.
5. Roll out the pastry on a floured surface to 37 x 33cm (15 x 13").
Cut into strips - one 15cm (6") wide and the other 18cm (7") wide.
6. Place the narrower strip onto a baking sheet and cover with the salmon filling, leaving a 1.5cm border. Dampen the edges and place the remaining pastry on top. Seal the edges well.
7. Using a sharp knife, lightly mark the pastry with a criss-cross pattern and brush with beaten egg.
8. Bake in the preheated oven for 25-30 minutes until gold brown and crisp.
9. Serve with seasonal vegetables or salad.