

Salmon in Puff Pastry with Fresh Tarragon Sauce

Serves: 6

Ingredients:

- 2 sheets Puff Pastry
- 24 oz. Norwegian salmon, cut into 12 medallions
- 2 lbs. Fresh spinach
- ½ c Boursin Cheese
- 2 T Pesto
- 2 Vine ripe tomatoes

Sauce:

- 1pc Shallot, finely chopped
- 1 t. French Tarragon, fresh or dried
- ½ C White wine
- 3 Tbs. Madeira or Vermouth
- 2 Tbs. Red Wine Vinegar
- 3 Tbs. Butter, softened
- ½ C Fish Stock. Preferred but can use chicken
- 2 Tbs. Heavy Cream

Salt & Pepper to taste

Procedure:

Prepare sauce: Sauté shallots & tarragon in 1 Tbs. butter. Add vinegar, vermouth and wine. Reduce until no liquid remains. Add fish stock; reduce to 2 Tbs. liquid. Add cream. Bring to boil; whisk in remaining 2 Tbs. butter. STT.

Mix Boursin cheese and pesto together. Roll puff pastry. Layer it the following way: spinach, salmon, pesto mix, tomato slices, and spinach. Fold the puff pastry to cover the layers and brush with egg wash to seal.

Preheat oven to 350°F and bake for 25-30 minutes.
