

J. Rickards Winery



KING SALMON WELLINGTON

Prep time: 15 min | Cook time: 30 min | Total time: 45 min | 4 servings

Recommended wine pairing: *J. Rickards Grenache*

King salmon is the star in this very elegant presentation, which is surprisingly easy to make. We paired it with our "One Lone Row" Grenache and a simple green salad. You may also "dress it up" by topping with a hollandaise sauce and serving with steamed asparagus.

INGREDIENTS

2 Tbsp butter	4 oz cream cheese spread
2 cloves garlic, finely chopped	¼ cup Asiago or Parmesan cheese, grated
½ medium onion, finely chopped	2 Tbsp fresh dill, chopped
5 oz fresh spinach, stems trimmed, chopped	1 sheet puff pastry, softened to room temp.
1 tsp salt	1 King Salmon fillet, about ¾ lb., 1 inch thick end-to-end
1 tsp ground black pepper	1 egg, beaten
¼ cup breadcrumbs	

DIRECTIONS

- 1 Preheat oven to 425°F. Line baking sheet with parchment paper.
- 2 In a skillet or sauté pan, melt the butter over medium heat. Add the garlic and onions, cooking until translucent. Add the spinach, salt, and pepper and cook until spinach is wilted.
- 3 Add the breadcrumbs, dabs of cream cheese, shredded cheese, and dill to the pan. Stir until evenly combined. Remove from heat and set aside.
- 4 On a floured pastry board or stone counter top, smooth out the sheet of puff pastry and roll out a bit so that it is large enough to wrap the fillet. Place the salmon in the middle of the pastry, skin side down. Spoon the spinach mixture on top of the fillet, piled and smoothed out so that it does not spill over the sides, about ¾ inch thick.
- 5 Fold the edges of the puff pastry over the salmon and spinach, starting with the longer sides and then the shorter ones. Use some of the egg wash to paste the edges together and pinch to close the end seams. Use a large spatula to flip the pastry-wrapped salmon over and transfer to the baking sheet.
- 6 Brush the egg wash on the top and sides of the pastry thoroughly. Score the top of the pastry with a sharp knife, cutting shallow diagonal lines, about ¾ inches apart, and back the other way to create a cross-hatch pattern. Brush the top again with the egg wash. Bake for 20–25 minutes, until the pastry is golden brown.
- 7 Trim off ends, then slice for serving. These are generous portions! You may also slice smaller portions and serve 6–8 as a first course or luncheon. It is very good served cold.