

Miniature Salmon Wellington with Lemon Crème Fraiche

Serves: 20-25

Prep Time: 20 Mins.

Cook Time: 15 Mins.

Ingredients:

1 Salmon Filet, 1 full side skinless
2 8 oz. blocks Cream Cheese
2 Tablespoons Fresh Dill, chopped
2 Lemons, juiced and zested
2 Cloves Garlic, minced
4 tablespoons Capers, 2 Tbs. will be chopped
2 Shallots, julienned
Salt and Pepper to taste
2 packs Puff Pastry Sheets, thawed
8 oz. Crème Fraiche

Directions:

Begin by slicing the salmon in long strips by slicing from the tail to the head end of the salmon filet. Place thawed puff pastry sheets on a cutting board and place salmon on opposite sides of puff pastry (cut salmon to exact fit).

In a mixer, combine cream cheese, dill, lemon juice and zest from 1 lemon, 2 tablespoons chopped capers and garlic. Mix until combined and softened. Place in a piping bag.

Pipe the cream cheese mixture over the salmon strips and follow with capers and julienned shallot. Cut puff pastry down the middle and roll each salmon piece into uniform rolls. Bake at 400 degrees for 12-15 minutes or until golden brown. Slice into 1"-2" pieces.

In a small mixing bowl, combine crème fraiche and remaining lemon juice and zest. Mix well and serve over salmon.