

HEINZ

RECIPE

Salmon and Rocket Tarts

Salad Cream with lemon & black pepper



Serves:

4



Preparation Time:

15 minutes



Cook Time:

25 minutes

Ingredients:

- 375g pack of ready rolled puff pastry
- 1 medium egg, beaten
- 100g wild rocket
- 200ml half fat crème fraiche
- 4 tbsp **Heinz Salad Cream Lemon & Black Pepper**
- 2 tsp cornflour
- 200g poached skinless salmon

Method:

Preheat the oven to 200C, fan 180C, gas 6.

Unroll the puff pastry and trim the edges with a sharp knife. Cut the pastry into 4 equal rectangles, brush each with a little egg and then score a 1cm border around each rectangle using the tip of a sharp knife, being careful not to cut all the way through.

Place on a baking sheet and bake in the preheated oven for 15 minutes until golden.

Meanwhile wilt all the rocket apart from a handful, with a couple of tablespoons of water in a pan, allow to cool, then using your hands squeeze out the excess water and roughly chop.

Place in a bowl and stir in the crème fraiche, Heinz Salad Cream Lemon & Black Pepper and cornflour.

Remove the pastries from the oven and using a knife remove the inner part of each rectangle and set aside to use as lids, if desired.

Divide the cream mixture between the 4 rectangles and scatter over the salmon between them.

Bake in the oven for a further 10 minutes, covering with foil if they brown too much.

Allow to rest for 5 minutes before serving topped with the remainder of the rocket leaves and pastry lids, if desired.

Tip: Smoked mackerel is a great alternative to poached salmon for this dish.