**Break a record**

**Salmon Surprise**

**Ingredients**

**2x 350g pieces of salmon tail fillet. Skinned and pinned**

**Filling**

**200g baby spinach**

**150g ricotta cheese**

**50g parmesan cheese, grated**

**1 egg yolk**

**Pinch ground nutmeg**

**1x 500g block puff pastry**

**1 egg beaten**

**4 spring onions, finely sliced**

**Got everything you need?**

**Then let’s get cooking!**

1. **Preheat the oven to 220C / 200 C Fan / Gas 7**
2. **First, lay the salmon fillets on a board. Season with salt and pepper.**
3. **Cook the washed spinach in a large frying pan until wilted.**
4. **Drain in a colander, squeezing as much liquid out of the spinach as possible. Set aside to cool.**
5. **Mix the ricotta, parmesan, egg yolk, nutmeg and spring onions in a bowl. Add the cold spinach and season well.**
6. **Roll out two-thirds of the pastry to about 35cm x 30cm rectangles and place one fillet lengthways in the middle.**
7. **Spread the filling on top of one fillet. Place the other fillet on top so it makes the shape of a whole fish.**
8. **Brush with egg wash, then fold in the sides to seal, making sure you have quite a bit of over hang at both ends to make the head and tail.**
9. **Turn the fish upside down onto a baking sheet lined with non-stick paper so the seal is underneath. Tuck the end under to make a slightly rounded head. Snip the tail end and shape into a fish tail. Brush with egg.**
10. **Roll out the remaining pastry. Cut out small crescents or semi-circles to make scales. Decorate the body with scales, make an eyebrow and mouth out of pastry.**
11. **Brush the pastry with egg again. (chill if you have time).**
12. **Bake for 30 to 35 minutes until golden brown and the salmon is cooked.**