

Smoked salmon & tarragon pithiviers



A Pithivier is a traditional French pie made by baking a sweet or savoury filling between two disks of puff pastry. It is traditionally decorated with spiral lines drawn from the top outwards with the point of a knife. The pie is finished with egg wash to create a shiny crust.

Ingredients [makes 4]

For the cream cheese mixture

- 100g mushrooms, roughly chopped
- 25g butter
- 100g cream cheese
- 65g smoked salmon, roughly chopped
- Finely grated rind of 1/2 lemon
- 2.5 tsp lemon juice
- 4 tsp tarragon, chopped
- Sea salt and freshly ground pepper

To finish

- 500g puff pastry
- Dijon mustard
- 200g lightly smoked salmon fillet
- Freshly ground pepper
- Egg wash (1 egg lightly whisked with a splash of milk)

Method

1. Preheat the oven to 200C.
2. Make the cream cheese mixture, by frying the mushrooms in the butter until soft. Allow to cool then mix with the remaining ingredients. Season well.
3. Roll the puff pastry until 5mm thick.
4. Cut four 13cm diameter circles, using a pastry cutter, and four 15cm circles.
5. Brush each of the smaller pieces with a thin layer of Dijon mustard, leaving a 1 cm border around the edge.
6. Spread a heaped tablespoon of the cream cheese mixture on to the mustard, leaving the 1cm border clear.
7. Add a piece of salmon and season well with black pepper, then cover with another tablespoon of the cream cheese.
8. Brush the border with egg wash.
9. Cover the fish with the larger pastry circles, pressing down firmly round the edges to make a seal. Use the tines of a fork to make a pattern around the seal.
10. Cut out the final pithiviers using the 10cm pastry cutter.
11. Brush with egg wash and put in the fridge for 10 minutes, then score a spiral pattern on top with a sharp knife (being careful not to cut through the pastry). Cover with another coating of egg wash.
12. Cook in the preheated oven for twenty minutes until golden.
13. Serve with a green salad and new potatoes.