



**Ingredients**

- 2 rolls puff pastry
- 3 large boiled and cooled potatoes
- 200g frozen peas
- 250g cream cheese
- 125ml sour cream
- 2 T chopped chives
- Zest of 1 lemon
- Salt and pepper to taste
- 1 egg for egg wash
- 500g Hot Smoked Norwegian Salmon Fillet

*Salmon Pie with chunks of lightly smoked Salmon, fluffy potatoes, sour cream and peas.*

*How can a girl be so lucky!*

*Salmon is an excellent source of high-quality protein, vitamins and mineral, but it is the high content of omega-3 fatty acids that make this fish so good for you.*

*Makes 8 - 10 slices*

**Method**

# *three streams*

Peel and cut the potatoes into small cubes. Place in a bowl. Add the peas, lemon zest, cream cheese, sour cream and chives. Mix gently not to break the potatoes.

Season with salt and pepper, just remember that the salmon is also seasoned. Be cautious not to over-season. Preheat oven to 200 degrees C. Line a baking tray with baking paper. Place the 1 roll of pastry at the bottom and cut 5cm off on the long side (you will need this off cut to make the fish decoration). Spoon the potato mixture onto the pastry layer, leaving a 1.5cm gap around the edges. Flake the Salmon in bigish chunks and place on top of the potato mixture. Now take the second pastry sheet and lay it over the layer of fish and potato mixture.

Close the pie by pressing the edges of the two pastry layers together. Cut off any excess pastry. Keep for decorations. With the excess pastry, cut out fish shapes and place on the top of the pie. Brush the top of the pie with egg wash and then bake for 40-45 minutes or until the pastry is puffed out and golden in colour.

Serve with a simple green salad – add a few figs for a sweet taste.