



Ingredients:

15ml olive oil

1 Garlic clove peeled and diced

Leeks, half a pack sliced finely

1 pack brown mushrooms, sliced

1 pack Puff pastry sheets

4 [Three Streams Trout portions](#)

Sauté the garlic, leeks, and brown mushrooms in olive oil and set aside.

Cut one puff pastry sheet in half. Place the mixture in the middle of the one half of pastry, top with salmon, flatten, keep space at the top and bottom and take the second half of pastry and cover, close the edges. Egg wash the pastry.

Bake for about 20 minutes or until golden brown.

Once the pastry is brown and flaky, your salmon will be cooked as it cooks quite easily.

Serve with a rocket, avocado and Italian tomato salad with Lemon-olive-oil dressing

Lemon-olive oil dressing:

½ tsp. lemon zest and 2 Tbsp. fresh lemon juice

2 Tbsp. red wine vinegar

1 ½ tsp. sugar

1 Tbsp. Dijon mustard

Mix above ingredient, whisk until the sugar is dissolved

Salt and pepper to taste

90ml olive oil

Add salt and pepper and pour the olive oil slowly while whisking and until well blended.