



Salmon Wellington

Ingredients

- 1 tablespoon [Fustini's Gremolata olive oil](#)
- 1 shallot, diced
- 2 garlic cloves, minced
- 8 ounces fresh baby spinach
- kosher salt and pepper
- 2 teaspoons [Fustini' Parmesan Spice blend](#)
- 4 ounces cream cheese
- 2 tablespoons parmesan cheese
- 2 teaspoons [Fustini's Citrus Oregano balsamic](#)
- 1 (2 pound) salmon filet, about 1 inch in thickness
- 1 sheet of puff pastry, thawed if frozen
- 1 large egg + 1 teaspoon water, beaten together for egg wash

Sharon's Hint

Simple, yet shows off as sophisticated! For more design, halfway through the baking process, use a spoon and create crescents in the dough to look like scales. Adapted from howsweeteats.com

Directions

Step 1.

Preheat the oven to 425 degrees F. Heat the olive oil in a large skillet over medium heat. Add the shallot and garlic with a big pinch of salt and pepper. Cook for 2 to 3 minutes until slightly softened. Stir in the spinach. Cook, stirring often, until the spinach wilts. Once wilted add the balsamic, stir in the cream cheese until melted. Stir in the parmesan cheese and Parmesan spice blend.

Step 2.

Step 3.

Fold the puff pastry on all sides until the salmon is covered. Gently flip it over so the seams are on the bottom. Brush the pastry all over with the egg wash - on the tops and sides. Score the pastry a few times on top. Bake the pastry for 25 to 30 minutes, until golden and crisp on the outsides. Remove and let cool for 5 to 10 minutes. Slice and serve!