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Salmon Wellington

- 1 Costco's slice of fresh salmon, rinsed and patted dry
- 1 pack of Costco's sliced cremini mushrooms
- 1 - 2 sliced carrots
- 1 tablespoon minced garlic/ginger mixture
- 1 can of cream of mushrooms mixed with 1/2 cup of homo milk
- 1 slice of frozen puff pastry, defrosted (place at room temperature 2hr)
- 1 egg, beaten

Preheat the oven to 375 degrees F.

Stir fry cremini mushrooms and carrots with your minced garlic/ginger mixture, be careful of not overcooking it. Place salmon in a lightly greased 9 x 13 glass pan. Pour stir fried mushrooms and carrots over it. Cover it with the cream of mushroom milk mixture and place the frozen puff pastry over it. Brush the top of the pastry with beaten egg and use a fork to punch several holes in the pastry in a decorative manner. Bake in the oven for 45 minutes.

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