



**Amanda**  
— since 1916 —



Ingredients • 10 persons

#### Tarragon and keta cream

500 g fish stock  
500 g double cream  
10 g tarragon stalks  
50 g keta caviar  
100 g white wine  
100 g shallots, diced  
10 g tarragon leaves, chopped

#### Spinach pancake

80 g spinach leaves  
100 g plain flour  
100 g egg  
100 g milk  
8 g salt

#### Saffron risotto

250 g Arborio rice  
5 g saffron powder  
500 g fish stock  
25 g butter

#### Salmon wellington complete

500 g salmon roulade  
750 g saffron risotto  
250 g smoked salmon slices  
200 g spinach pancake  
500 g puff pastry sheets  
50 g egg

## Salmon wellington with tarragon and keta cream

### Steps to prepare

**Preparation time:** 60 minutes • **Cook time:** 40-60 minutes

**Tarragon and Keta Cream:** In a pan, add the shallots and fish stock, then bring to a simmer with the tarragon stalks, reducing by half. Add the white wine and cream and again reduce by half. Once reduced and thickened slightly, remove the tarragon stalks and add the keta and chopped tarragon leaves.

**Spinach Pancake:** In a food processor, blend all the ingredients to form a smooth mix. Heat a pan with a small amount of oil and pour the mixture in to form a flat layer. Cook on both sides for about a minute, then remove and chill.

**Saffron Risotto:** In a pan, melt the butter, then add the rice and cook for a few minutes. Add the saffron powder. Once the rice has cooked for a few minutes, add the fish stock and bring to a simmer. Cook for 10-12 minutes until the rice softens and absorbs the liquid. Remove and chill.

**Salmon Wellington Complete:** Lay two long sheets of cling film onto a table, overlapping side by side. Lay the pancakes so that a rectangle is formed, just over the length of the salmon roulade and wide enough to wrap around completely. Lay over the smoked salmon slices in the same way. Spread a thin layer of risotto over the salmon. Place the salmon roulade in the center of the rectangle, then use the cling film to roll up the sides to enclose the sausage and form a cylinder. Roll and tie the cling film and allow it to set. Cut one of the puff pastry sheets in half and use one half as the base and the other as the lid. Place the cylinder in the center, then brush the beaten egg around the edge. Place the second sheet on top, seal, and crimp. Use the remaining puff pastry sheet, cut with a lattice cutter, and stretch it to form a diamond pattern. Lay it over the top and trim. Glaze with egg and bake for 40 minutes at 180°C until golden brown and cooked through. Cool slightly, then slice into even slices.

**Serving:** Slice the wellington into even slices. Place the slices onto a plate and dress with the keta sauce. Optimally, serve with fried mushrooms and spinach.

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