



Salmon and Asparagus Tart

Salmon and asparagus tart combines the delicious earthiness of salmon and asparagus with creamy hollandaise, encrusted in a puff pastry tart, topped with a crispy cheese layer. Ideal for a tasty lunch or light supper.

Delicious served with a fresh salad and chilled glass of crisp, dry, white wine like Muscadet, Quincy, Pinot Grigio or Chablis.

Ingredients: Serves 4

400g puff pastry

125g baby asparagus

Knob of butter

2 salmon fillets, skinned and cubed

150g hollandaise sauce

Serve with a fresh green salad, cherry tomatoes and diced avocado

½ pint milk

2 eggs, beaten

Method:

Preheat the oven to 180°C/350°F/Gas 4.

Grease a rectangular baking tray with butter (approximate dimensions 35cm x 12cm).

Cover with puff pastry making sure the pastry goes just beyond the tops of the sides as it will shrink when baking. If you have an Aga, you can pour the mixture in directly as the pastry will heat from below.

If you have a standard oven, you will need to blind bake the pastry before adding the mixture. Pierce the base of the pastry with a fork several times. Place a sheet of baking parchment over the top of the base of the pastry and add ceramic baking beans to help to hold the pastry down while it is blind baking.

Bake for approximately 20 minutes, remove from the oven and allow to cool for a few minutes before removing the baking beans. While the pastry is cooling, in a large bowl combine the beaten eggs, jar of hollandaise sauce and milk. Rinse the jar of hollandaise out with some of the milk. Pour on top of the pastry, add the asparagus and chunks of salmon and scatter with the parmesan.

Bake for approximately 35 minutes. Allow to cool in the pan for a few minutes before serving up.

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