

## Hot-smoked Salmon Vol-au-vents



**Serves 4    Prep 30 mins(inc. 20 mins chill)    Cooking 45 mins    Easy**

### **Ingredients**

500g block puff pastry  
plain flour for dusting  
2 eggs, beaten  
2 tbsps unsalted butter  
2 long shallots, peeled & finely chopped  
250ml white or sparkling wine  
200ml double cream  
320g hot-smoked flaked salmon  
50g salmon roe (optional)  
1/2 lemon, juiced  
a handful chives, finely chopped

1. Roll out the pastry on a lightly floured work surface until about 40cm x 40cm. Use a round 12cm cutter to cut 8 circles from the pastry. Put 4 circles onto a baking tray lined with baking paper, then use a round 8cm cutter to stamp out the middles of the remaining 4 circles to make rings.
2. Brush the 4 rings with some of the beaten egg, then neatly lay one ring over each whole pastry circle. Prick the middles with a fork. Put the stamped-out middles on the baking tray, too - to use as lids for the vol-au-vents - & brush all the pastry with a little more of the beaten egg. Chill for 20 mins.
3. Heat the oven to 200C/fan 180C/gas 6. Brush all the pastry again with the remaining beaten egg, & bake for 20 mins until risen & golden. Cool completely, then wrap well & freeze for up to 3 months.
4. To defrost, heat the oven to 140C/fan 120C/gas 1, unwrap the pastry cases and put on a baking tray lined with baking paper. Bake for 20-25 mins or until fully defrosted and crisp. Cool until needed.
5. To make the sauce, melt the butter in a frying pan over a medium heat and cook the shallots with a large pinch of salt for 5-10 mins or until softened. Pour in the wine and reduce by half, then pour in the cream and reduce again until saucy. Stir in the mustard, then flake in the salmon and continue to cook for a few mins to warm through. When ready to serve, gently stir in the salmon roe (if using), lemon juice and chives, then season. Spoon the filling into the vol-au-vent cases, top with the lids and serve.