

Salmon and Asparagus Plait



Serves 6 **Prep 15 mins**

Cooking 40 mins

Easy

Ingredients

320g pack ready-rolled puff pastry
750g salmon fillet, skinned - aiming for a piece 11.5 x 27cm
2 tbsp shop bought pesto or make your own
125g fine asparagus, ends trimmed
1 medium egg, beaten

For the pesto

40g basil leaves
25g toasted pine nuts
25g finely grated parmesan
3 tbsp olive oil

Keeps in the fridge for 1-2 days

1. Preheat oven to 200C/ Fan 180C. Gas 6. Unwrap the pastry and put on a baking sheet (on its parchment paper) so a short side is in front of you. Lay the salmon down the centre of the pastry, then spread the top of the fish with the pesto.
2. Arrange the asparagus on top of the pesto and season well with freshly ground pepper. With a sharp knife, cut 2 cm wide strips into the pastry on either side of the salmon, running 1 cm away from the fish to the edges of the pastry and slanting the stripes towards you. Brush the pastry with the beaten egg.
3. Fold the pastry strips on to the asparagus, starting at the end furthest from you and alternating sides - aiming for a simple plait effect. Tuck in the ends. Brush with beaten egg.
4. Cook for 40 minutes until golden. Serve warm or at room temperature.
5. Get ahead: Prepare to end of step 3 up to 3 hours ahead. Chill. Complete recipe to serve.