

Salmon and Herb Sausage Rolls



Makes 16 Prep 25 mins

Cooking 20 mins

Easy

Ingredients

4 x 220g salmon fillets, skinned and pin boned, cut in half lengthways
2 x 375g packs ready rolled puff pastry
1 egg, beaten
100g butter, softened
2 tbsp flat leaf parsley, chopped
zest of 1 lemon
1 tbsp poppy seeds
salt & pepper

1. Preheat oven to 200C/ 180C Fan/Gas 6.
2. Mix the butter, herbs and zest and season. Cut each roll of pastry in half down the middle. Spread a tbsp of butter across the pastry, leaving a 1 cm space each side. Place the salmon in the middle and glaze edges with egg. Wrap each side of the pastry over the salmon to seal. Place on greaseproof paper and chill in the freezer for 10 mins. Repeat until all the salmon has been used.
3. Once chilled, glaze each roll with egg. Trim and cut into four. Sprinkle with poppy seeds and bake for 20 minutes until golden.