

Salmon & Herby Potato Coulubiacs



Serves 6

Prep 45mins

Cooking 1h

Easy

Ingredients

300g potatoes, thinly sliced

1/2 large onion, thinly sliced

1/2 tbsp olive oil

50 ml double cream

50 ml crème fraîche

2 tbsp chopped parsley

zest of 1/2 lemon

375g puff pastry

a little flour, for dusting

325g salmon, skinned, boned, cut crossways into 3 cm slices, then cut in half to get thick fingers

1 egg, beaten

1. Make the potato mixture: Turn the oven to 180C/fan 160C/gas 4. Par-boil the potato slices for 2-3 minutes. Drain and set aside.
2. Fry the onion in the oil for 10 mins, until light golden. Cool slightly, then stir in the cream, crème fraîche, herbs, lemon rind and seasoning. Mix gently into the potatoes.
3. Assemble and bake: Roll out the pastry on a lightly floured surface to a 35 x 35cm square, then lay on a large baking sheet. Pack half of the potato mixture down one side of the pastry, leaving a 5cm border. Arrange the salmon on top then cover with the rest of the potato. Brush the pastry edges with beaten egg and fold over. Trim the edges and crimp with your fingers, or seal with a fork, then chill for 30 mins. Brush all over with beaten egg and bake for 40 mins. Leave to rest for 10 mins if serving hot, or serve cold.