

# Salmon, Prawn and Courgette Tart



**Serves 2 - 4    Prep 8 mins    Cooking 20 mins    Easy**

## Ingredients

### For the tart:

300g all butter ready rolled puff pastry  
1 egg yolk  
2 courgettes, sliced into ribbons  
1 shallot, peeled and sliced lengthways  
8–10 sprigs of thyme  
400g salmon, sliced  
100g prawns  
15ml olive oil  
Salt and pepper

### For the cream and chive sauce:

100ml double cream  
1 small bunch of chives, chopped  
1 lemon, juice and zested

1. Pre heat the oven to 220°C.
2. Cut the pastry into a 20cm x 20cm square and pop onto a paper-lined baking sheet. Prick with a fork, all over and brush with egg wash.
3. Top with the salmon, courgettes, shallots and prawns, sprinkle over the thyme and season. Drizzle with olive oil then bake for 15 to 20 minutes.
4. To make the sauce: pour the cream into a small pan and add the chives. Warm over a medium-low heat.
5. Remove the tart from the oven, sprinkle over the lemon zest and squeeze over the lemon juice. Drizzle over the cream and chive sauce and serve with salad if desired.