

Smoked Salmon & Cream Cheese Galettes



Serves 4 Prep 20mins

Cooking 20 mins

Easy

Ingredients

350g puff pastry
1 egg yolk, beaten with a splash of milk or water
1 tsp mixed seeds, such as poppy and sesame
4 tbsp soft cheese
2 tbsp soured cream
1 lemon, zested to make 1 tsp and juiced to make 2 tbsp
1 tbsp chopped chives
1 tbsp chopped dill or chives, plus extra to serve
100g smoked salmon, cut into pieces
dressed salad leaves and lemon wedges, to serve

1. Unroll the pastry and cut out four 13cm diameter circles using small plates or bowls as a guide. Freeze the left-over pastry to use in another recipe.
2. Heat the oven to 200C/180C fan/gas 6. Put the circles on a large non-stick baking sheet. Chill for 10 mins then use a small knife to score a border 2cm in from the edge. Glaze the border with the beaten egg yolk, then sprinkle it with seeds. Bake for 20-25 mins or until puffed up, golden and cooked through. Gently push down or remove the centre circles of the galettes to create a cavity: Leave to cool.
3. Mix the cheese, soured cream, lemon zest, juice, & chopped herbs. Season well. Divide the mixture between the pastry cases & carefully spread out. Arrange the salmon on top & scatter over more dill or chives. Serve with salad & lemon wedges.