

SALMON FEUILLETES

FOR THE PUFF PASTRY

- 230 g plain flour (+ *baking powder*)
- 125 g butter
- 125 ml cold water

FOR THE FILLING

- 500 g salmon
- Goat cheese
- Tomato sauce (optional)
- Lemon juice
- Parsley

FOR THE DECORATION

- Flaxseeds
- Sesame seeds



PREPARATION (6 persons)

1. Preheat your oven at 200° C.
2. **Make the puff pastry** and cut out six square portions (about 3-5 mm).
3. **Put the filling as you prefer.** I personally chose the following order : tomato sauce, salmon, and cheese on top.
4. Fold the pastry around the filling by joining corners in the center, two by two.
5. Add sesame / flax seeds and egg wash on top to decorate if you want.
6. **Bake about 15-20 minutes** until golden.