



## BigFish Recipe™ Roman style Salmon en Croûte

The Romans were fond of cooking fish with dates, honey and spices. This unusual recipe recreates this idea and the sweet paste works surprisingly well with salmon, creating a richly-flavoured and special dish. You can use this recipe to make either two individual parcels or put the fillets together and make one larger one.

**Preparation time:** 25 minutes  
**Cooking time:** 30 minutes  
**Serves:** 2

### Ingredients

2 x BigFish™ Salmon Fillets, defrosted  
1 320g pack of ready-made shortcrust pastry  
40g dried dates, stoned and chopped  
4 whole cloves, ground in a pestle and mortar  
20g butter  
1 tbsp raisins  
1/4 tsp ground ginger  
1/2 tsp cumin  
1/2 tsp Dijon mustard  
1/2 tbsp chopped fresh mint  
1 tbsp clear honey  
A little milk for glazing

### Method

1. Preheat the oven to 220°C/Gas Mark 7.
2. Melt the butter and mix in dates, ground cloves, raisins, ginger, cumin, mint and Dijon mustard to make a paste. Stir in the honey at the end.
3. Roll out the ready-made shortcrust pastry into a rectangular shape. You can either split the pastry into 2 sheets (approx. 16x20cm) or make one sheet if you want to make a single large en croûte.
4. Put the defrosted salmon fillets on to one end of the pastry sheet(s). Leave enough room to fold the pastry over the fish to make parcels (or one parcel).
5. Spoon the spicy fruit paste on top of the salmon fillets and spread to cover evenly.
6. Now use a pastry brush to brush the milk around the edges and fold the pastry over to make your parcel. Make sure all the edges are completely sealed – use a fork to crimp the edges if you wish.
7. Brush a little more milk over the pastry to glaze and put them on a baking tray.
8. Cook in the oven for 30 minutes until pastry is golden brown.
9. Serve with fresh steamed vegetables.
10. This dish can be prepared in advance but remove from the fridge 45 minutes before cooking.