

Pie with salmon, leek & dill (4-6 serves)

Ingredients

- ♥ 300 g fresh salmon filet, diced (with care remove the skin with a fillet knife)
- ♥ 2 leeks, cleaned & sliced
- ♥ 300 ml cooking cream (I use 20% fat)
- ♥ 4 medium eggs
- ♥ 1 handful fresh dill, chopped
- ♥ Pinch of nutmeg, cinnamon, sea salt & black pepper to taste, 10 pink peppercorns (crushed in pestle&mortar), zest of ½ lemon (finely grated)
- ♥ 5 phyllo layers (wholegrain do great)
- ♥ 4 t.s. extra virgin olive oil (EVOO) for sauteing the leek & 4 t.s. for the phyllo
- ♥ *Baking pan/ removable ring with d=24 cm*

Preparation steps

- ♥ Sauté the leek in EVOO for 4-5 min. and add nutmeg, cinnamon, salt and pepper to taste. Leave at low heat until the leek softens. Remove from fire
- ♥ Fillet the fish (with skin on the cutting board) and dice it (2x2 cm)
- ♥ Beat the eggs with cream and add the lemon zest, pink pepper, dill and some more black pepper
- ♥ Brush the baking pan/form/ with EVOO. Place 2 phyllo layers sticking well to the bottom and walls, with the corners folded behind and just below the rim of the pan (to shape a shell). Brush with some EVOO. Fold the next 2 layers in two on their longer side (usually the phyllo is with rectangular shape) and stick them to the walls and under the rim to form a more solid shell. Brush with some EVOO and fold the 5th layer only on the bottom to enforce it
- ♥ Spread half of the leek, the fish cubes and the other half of the leek. Pour the egg-cream mix to cover the fish
- ♥ Bake in preheated oven at 180C (lower heat+fan) for circa 40 min. Remove the ring and bake for another 10 min., for the sides to turn golden
- ♥ Remove the pie from the oven and leave it to rest for 30 min. before serving. It pairs well with fresh salad of seasonal greens and root veggies

A medium celery head, diced in small cubes and sauteed with the leek, adds some extra flavour to the pie

The phyllo shell is a crispy and light alternative to the classical butter dough, the attention stays on the deliciousness of the filling

More ideas & recipes on
www.mypureolive.com

