

INGREDIENTS:

4 salmon fillets weighing
around 150g each

8 sheets of filo pastry

4 medium leeks

1 teaspoon chopped tarragon

Sea salt & freshly-ground
black pepper

100g butter

TIME: 120 mins**SERVING:** 4 people

Trim and wash the leeks, cut into thin strips then cut crosswise into small pieces. Melt half the butter in a heavy-based pan, add the leeks, cover and cook over a very low heat for 20-25 minutes, shaking now and then to prevent sticking. Drain well in a sieve, transfer to a bowl, season generously and add the tarragon. Dry the salmon fillets and season well and melt the remaining butter in a saucepan. Lay one sheet of filo pastry on the worktop with its shortest edge towards you and butter it well. Lay a second on top then place a quarter of the leek mix in the centre of the sheet about three inches up from the bottom. Lay a salmon fillet on top, fold the bottom of the sheet up to cover then fold over the two sides to meet in the middle. Brush with butter then roll up into a parcel and place on an oiled baking sheet seam side down. Repeat with the remaining leeks and salmon fillets, brush the parcels with the remaining butter and bake in the centre of an oven preheated to 190C gas mark 5 for 20 minutes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: