



Salmon & Broccoli Lattice

Prep Time 15 mins

Cooking Time: 35 mins

Servings: 4

INGREDIENTS

- 100g broccoli, cut into florets
- 85g watercress, chopped
- 4 tbsp half-fat crème fraîche
- 425g pack ready-rolled puff pastry sheets
- 1 egg, beaten
- 170g pack poached salmon fillets, flaked
- steamed green beans, to serve

METHOD

Cook the broccoli in lots of boiling water until tender. Drain and rinse in cold water until cool. Drain well and set aside. In a mini chopper or food processor, blitz the watercress and crème fraîche with some seasoning.

Heat oven to 200C/180C fan/gas 6. Unroll the pastry sheets. Place one on a baking sheet. Cut out a 2cm-wide border from the second sheet, like a picture frame, and stick this onto the first sheet with some of the beaten egg. Prick the base all over with a fork. Bake for 10 mins until golden.

Cut remaining pastry into 2cm wide strips. Spread on the crème fraîche, scatter with the flaked salmon, broccoli and seasoning, and top with the strips of pastry to make a lattice.

Brush with beaten egg and cook for 20-25 mins until pastry is golden and cooked through and the filling is hot. Serve with green beans.

Recipe from BBC Good Food

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