

Salmon and Spinach Pirog

Recipe supplied by Nikolay Kalistratov

ingredients

- 1 clove of garlic
- 1 clove of nutmeg
- 15 grams of pine nuts
- 45 grams unsalted butter
- 40 grams of thickened cream
- 2 eggs
- 2 sheets of commercial puff pastry e.g. Pampas (keep in fridge until needed)
- 50 grams of plain flour
- 20 grams of olive oil
- 250 grams of spinach (after stems removed) approximately 3/4 of a bunch
- 250 grams of fresh salmon without skin
- Salt and pepper to season

directions

- Fill saucepan with 3 litres of water and bring to boil.
- Wash spinach, remove thick stems, chop spinach coarsely, place spinach in boiling water and cook for 1- 2 minutes until wilted.
- Drain spinach in colander for 5 minutes.
- Place a small amount of oil in the large frying pan, warm oil and add spinach. Cook spinach over a low heat for 5 minutes until dry then add 40 grams of butter cook for a further 5 minutes until spinach is dark green.
- Put the rest of the oil in a small frying pan and toast pinenuts until light golden in colour.
- Combine spinach and pinenuts, take off heat and cool down.
- Warm oven to 200 degrees Celsius.
- Rinse salmon, dry with a tea towel and dice into cubes.
- Combine spinach, salmon and toasted pinenuts.
- Mix together cream, 1 egg, grated garlic and good pinch of grated nutmeg.
- Add mixture to spinach, salmon and pine nuts and season with salt and pepper.
- If there is any excess moisture remove with a spoon.
- Brush pastry dish lightly with butter.
- Put flour on hands before handling pastry.
- Cut 1 sheet of puff pastry large enough so that it covers base and sides of pastry dish. Press pastry into buttered dish.
- Fill with pie filling and then cut second sheet of puff pastry to cover top of pie. Place on top of filling and fold down pie shell and pinch rim to create decorative rim.
- Separate egg yolk from white and beat egg yolk with fork.
- Brush pastry with beaten egg yolk.
- Make small cuts on the top of the pie with scissors to let out steam during cooking.
- Cook in 200 degrees Celsius oven for 30-35 minutes.

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