



Salmon in Filo Pastry with Roasted Red Pepper Sauce

Salmon

4 salmon filets, 4-5 oz. each
4 tsp mustard (your favorite variety)
12 sheets filo dough, at room temperature
1 zucchini
½ red bell pepper
3 green onions
8 tbl sweet unsalted butter
4 tbl chopped fresh dill

Sauce

1 14 oz jar roasted red peppers, drained
2 tbl extra virgin olive oil
2 tbl lemon juice
2 cloves garlic
2 green onions, chopped
pinch cayenne pepper
½ tsp salt
fresh ground pepper
1 tbl fresh chives, chopped

Preparation

1. If the skin has not been removed from the salmon, do so now, and rinse and dry the filets. Lightly salt and pepper one side of each filet, then take 1 tsp of mustard and rub it into that same side of each filet.
2. Cut the zucchini, bell pepper and green onions julienne-style (long thin strips).
3. Melt the butter and 2 tbl chopped dill in a sauce pan.
4. Take one sheet of filo dough and palce flat on your work surface. Spread lightly with melted butter using a basting brush. Add another sheet of filo dough on top of the first, and butter, then do the same with a third sheet. Place the julienned vegetables in the middle of the filo dough, with green/red/green order. Place one salmon filet, mustard side down, on the vegetables. Gently fold the right side of the dough over the salmon, and lightly butter the top of the filo. Fold over the top and bottom of the filo, lightly buttering only the top layer of the filo. Then the left side, again buttering the top layer of filo. Turn filo packet over and place onto a baking sheet lined with parchment paper, and cover with a damp towel. Repeat for the other three filets. This can be done up to 4 hours in advance of cooking, and the filo packets stored (still with the damp towel) in the refrigerator.
5. Preheat the oven to 350 F. If necessary, reheat the butter/dill mixture, and brush the top of each packet with this mixture. Cook for 40 minutes. (Should cook at least twice as long as you would if poaching the filets, and the filo pastry packets should brown.)
6. Prepare the sauce by combining all ingredients in a food processor and blending until smooth.
7. Serve with the red pepper sauce drizzled lightly over each packet, and garnished with the remaining dill.

Yields 4 servings.

Recipe developed by Lori 30 January 2009. Originally served with Lori's Baby-Licious Roasted Potatoes. For wine, a nice Sauvignon Blanc will work, or go for a nice, well-balanced (not too fruit forward) Pinot Noir. The 2005 Moshin Vineyards Sauvignon Blanc, Dry Creek Valley (Larrick Vineyard, and the 2001 Windy Oaks Estate Pinot Noir Proprietor's Reserve, Santa Cruz Mountains (Schultze Family Vineyard), worked quite well.