



## Salmon Coulibiac

*wild mushrooms, spinach and goat cheese*

### Salmon

2 sheets	puff pastry
1 each	egg yolk beaten w/ 1 T milk for an egg wash
3 cups	baby spinach lightly sautéed
½ lb	portabella mushrooms sautéed
3 lbs	fresh Scottish salmon
1 lb	caramelized onions
2 T	fresh thyme, chopped
8 oz	goat cheese

Roll out 2 pastry sheets to 1/2-inch thickness and set aside in the refrigerator for 30 minutes to rest prior to assembly. Preheat the oven to 350 degrees. Lay one of the pastry sheets on a flat floured surface. Brush with egg wash and evenly spread the spinach, mushrooms, goat cheese and onions in nice layers on top, making sure to leave a ½ in space on all sides.

Place the whole side of salmon on top of the layers. Season the salmon with salt pepper and fresh thyme. Now place the other piece of puff pastry on top and seal using a fork. Brush this again with the egg wash. Season the top again with salt, pepper, and fresh thyme. Place on a sheet pan in the cooler until very cold. Place in the oven and after about 30 minutes check internal temperature by placing a thermometer into the center of the salmon. When it reads 125 degrees, remove from the oven and allow to rest for 10 minutes.

### Mustard Sauce

4 T	whole grain mustard
1 each	lemon, juiced and zested
1 T	fresh tarragon, chopped
1 cup	heavy cream

Whisk together and heat over medium heat until sauce consistency.