

Creamy Salmon and Shrimp in Puff Pastry

from FishPeopleSeafood.com

(Editor's note: Valentine's Day is already passed, but you can make this anytime to impress your honey. You don't necessarily need to cut your puff pastry in heart shapes. You can make them any shape you want.

And you all know what Keta is, right? It's a fancy name for Chum. I would say to use any kind of salmon you want in this recipe.)

INGREDIENTS

1 roll of puff pastry, chilled
8 oz Fishpeople Keta or Sockeye Wild Salmon
3 large shelled shrimp/prawns, kept whole
1/2 medium onion, chopped
3 oz cream cheese
1/2 lemon, zested and chopped fine
1 oz. of capers, approx. 15 to 20
1/2 teaspoon of dried or fresh dill
1 teaspoon of olive oil
1 teaspoon of balsamic vinegar
Dash of cracked pepper and sea salt to taste
Egg yolk, whipped

DIRECTIONS

1. Preheat oven to 375 degrees F.
2. Roll out the puff pastry and cut out the tops and bottoms of two large hearts using a heart-shaped tin or a sharp knife. Make sure that the bottom heart is approx. 3/4 larger on all sides than the top heart.
3. Add oil to a sauté pan over medium heat. Add the onion and cook until translucent, 2-3 minutes. Add the vinegar and cook for an additional minute.
4. Combine the onions with all other ingredients, except salmon, shrimp and egg yolk, in a medium bowl and mix well, until creamy.
5. Spread the filling onto one of the hearts, leaving a 1/2 inch margin around the edges.
6. Arrange the salmon on top of the filling and then place the 3 shrimp on top of the salmon. Top with a dollop of filling and brush the edges of the hearts with egg yolk and then place the other heart on top.
7. Press the edges of both hearts together firmly by pinching between your thumb and fore finger all the way around the edge to seal well and then push the tines of a fork against this outside edge all the way around for final seal. Brush entire heart with egg yolk and transfer the hearts with a flat spatula to a cookie sheet. If you have enough dough to cut out smaller hearts, it's fun to add others to the surface of the puff pastry, but make sure to coat the backs with yolk.
8. Bake in preheated oven for 30 minutes, or until golden brown.
9. Serve with a salad and a dry Riesling or Willamette Valley Pinot Noir for a complete meal!

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4. Combine the onions with all other ingredients, except salmon, shrimp and egg yolk, in a medium bowl and mix well, until creamy.
5. Spread the filling onto one of the hearts, leaving a ½ inch margin around the edges.
6. Arrange the salmon on top of the filling and then place the 3 shrimp on top of the salmon. Top with a dollop of filling and brush the edges of the hearts with egg yolk and then place the other heart on top.
7. Press the edges of both hearts together firmly by pinching between your thumb and fore finger all the way around the edge to seal well and then push the tines of a fork against this outside edge all the way around for final seal. Brush entire heart with egg yolk and transfer the hearts with a flat spatula to a cookie sheet. If you have enough dough to cut out smaller hearts, it's fun to add others to the surface of the puff pastry, but make sure to coat the backs with yolk.