

Salmon in Phyllo

Serves 3

Henri recipe

- 1 salmon fillet (1-pound)
- Kosher salt
- 1 small shallot, minced
- Fresh ground black pepper
- Fresh ginger grated
- Minced garlic
- 1-2 scallions thinly sliced on the diagonal
- 1-package phyllo
- 4 tablespoons butter, melted



Photograph Henri T. de Hahn

1. Heat oven to 350K
2. Prepare all cut and minced ingredients
3. Cut salmon in 6 equal portions
4. Lay down one single phyllo sheet and baste with butter. Fold it at the center. Butter and lay second phyllo over first sheet, butter and fold it at the center.
5. Set salmon in the middle of the sheet and sprinkle with salt and pepper, garlic, ginger, shallot and scallions.
6. Take right hand side of phyllo and fold vertically like an accordion and tie the top with a sliced lengthwise green scallion (or leek as it is stronger and longer). Set each pouch and proceed with other 5. Setting them together in a brownie pan (needs a good side to hold each pouch in shape.
7. Baste each pouch with butter and cook for 12 minutes. Turn pan once.
8. After 12 minutes, increase oven heat to 450F and cook 2-5 minutes till phyllo is nice and brown. Monitor baking as the phyllo will brown very rapidly.
9. Serve

Serving suggestions

With endive salad, saffron risotto or Israeli couscous, and either tartar sauce or saffron cream sauce if not serving saffron risotto.