

Salmon en Croute (Makes 12 Servings)

Salmon fillet - boneless, skinless	72 ounces
Frozen puff pastry - thawed	2 packages (4 sheets)
Egg - beaten, for glaze	1 small (or egg beaters)

Preheat oven to 425° F.

Divide salmon fillet into four equal sized pieces (approximately 18 ounces each).

Divide duxelle recipe into 4 equal portions and pat mixture onto salmon surface to surround.

Roll out each pastry sheet on lightly floured surface until they are a rectangular size sufficient to wrap each duxelle encased fillet. Place duxelle encased salmon fillet in center of pastry rectangle and brush edges of pastry with glaze. Fold long sides of pastry over fillets & press to seal. Do the same at the short edges of pastry. Make sure all edges completely seal fillet within the pastry.

Gently place pastries, seam side down, on baking sheet. Brush with glaze.

Bake pastries until dough is golden brown, about 20 minutes. Remove from oven; place on heated platter; let stand 10 minutes.

Duxelle

Dried shiitake mushrooms	2 cups
Boiling water	to cover mushrooms
Onion - finely chopped	½ cup
Butter	1/4 cup
Olive oil	1/3 cup

Prepare the duxelle: Reconstitute dried mushrooms by placing in a bowl and covering with boiling water. Let stand for 20 - 30 minutes. While mushrooms soak, finely chop onion and sauté in butter and olive oil. Finely chop reconstituted mushrooms and add to onion mixture. Sauté on high heat until mushroom moisture is absorbed. Refrigerate.

Cut each of the 4 pastries into 3 servings each. Garnish platter with sprigs of fresh cilantro and drizzle each serving with Pesto -Alfredo Sauce

Serve additional sauce on the side.