

# Delicious Dinners

## Salmon Surprise



### Salmon and Potato pie (Serves 4)

#### Ingredients:

- 11oz puff pastry mix
- 2lb potatoes, peeled and sliced
- 4lb carrots, peeled and sliced
- 3 medium onions, sliced
- 2 tbsp butter
- 100g flour
- 1tsp paprika
- 100ml milk
- 1lb canned salmon
- 1 egg yolk
- 1 tbsp water

#### Equipment:

- Oven
- Measuring Jug
- Table spoon
- Tea spoon
- Sharp Knife
- Sauce pan
- Medium round baking dish

#### Method:

1. Prepare pastry mix using package directions.
2. Roll onto floured surface, cut out circle to fit top of 1.5 litre baking dish. With the remaining pastry cut small circles and set aside.
3. Cook potatoes and carrots in enough water to cover, in a large sauce pan, for 10 minutes and drain.
4. Sauté the onions in 1 tbsp butter in a pan for 5 minutes until golden brown.
5. Melt the remaining butter in a small saucepan and stir in the flour, paprika and pepper.
6. Blend in the milk and simmer over a medium heat until thickened and smooth, stirring constantly.
7. Layer the potatoes/carrots, salmon, and white sauce in a greased round baking dish
8. Dot the top with butter and top with the pastry sealing the edges with a brush using a mix of the egg yolk and water.
9. Bake in a 180°C oven for 30 to 40 minutes until the crust is brown and serve as a main dish.

