

Canadian Salmon Pie

Puff pastry
4 salmon fillets
2 shallots
½ cup sliced mushrooms
2 Tbl spoon olive oil (or butter)
2 Tbl spoon flour
4 potatoes boiled
¼ cup dry sherry
Egg wash
¼ cup chopped parsley

Cut the puff pastry so that you have a piece for the bottom and top of individual serving dishes. Lightly crease the individual serving dish and place the bottom crust in the dish. Place a salmon fillet on top of puff pastry. In a sauté pan brown shallots and mushrooms in olive oil. Add the flour and cook until roux is formed. Add a cup of fish stock, parsley and sherry, bring to a boil and simmer until stock becomes thick.

Mash the potatoes to create your favorite mashed potatoes. Divide into four and place on a cookie sheet and place under the broiler until they become golden brown.

Add the sauce to fill serving dish ½ inch from the top, place the browned potatoes on top of the salmon and cover with second piece of puffed pastry. Brush with an egg wash and bake at 350 until puff pastry is golden brown

Garnish with parsley sprigs.