

Moroccan salmon in phyllo pastry

Serves 4

Ingredients:

olive oil or clarified butter,	3 TBSP
Slivered almonds	¼ cup
Salmon filets	450g
Yelllow onions, medium	1
Salt & pepper	1 tsp each
Garlic cloves, crushed	2
Fresh ginger, grated	2 inch
Golden raisins	¼ cup
Lemon	1
Parsley, chopped	1/3 cup

Spice mix:

Ground ginger	¾ tsp
Ground cinnamon	¼ tsp
Tumeric	½ tsp
Black pepper ground	¼ tsp

Method:

Assembly: unsalted butter	8 TBSP
phyllo pastry, thawed	8 sheets
icing sugar	
cinnamon	

1. Heat up frying pan with oil and cook the almonds till fragrant. Remove almonds
2. Cook the salmon filet on the same hot pan, 2 minutes each side. Sprinkle with salt and pepper. Remove salmon and place on a plate.
3. Cook remaining onions, garlic, ginger, raisins until soft. Add all spices together .
4. Add about 2 TBSP tot eh mixture and cook until liquid evaporated.
5. Remove all mixture and place in a bowl. Add lemon zest, juice, parsley.
6. Assemble the pastry pie



Assembly: Bake at 350 F

Line a parchment paper on baking pan.

Spread first sheet of phyllo, brush with melted butter. Repeat until all phyllos pastry are used. Place the salmon filet in the centre and topped the onions spiced mixture. Forming a circle Start with one end of the phyllo stack, fold the edge towards the centre until a “pie” is formed. Brush the top with melted butter. Bake for 45 minute until golden brown. Cool and slice into wedges to serve. Dust with powdered sugar and cinnamon. Serve immediately.