

# Thane Prince's

# SALMON PASTIES

## Ingredients

- 1 batch short crust pastry or 1 packet ready made puff pastry
- 340g/12oz boneless, skinless salmon
- 55g basmati rice
- 1 red onion chopped fine
- 2 tbsp roughly chopped tarragon
- 2 tbsp natural yogurt or crème fraiche
- Salt and black pepper

To finish

- Beaten egg
- Sesame seeds



## Instructions

Put the rice in a pan with plenty of salted water and boil for seven minutes, drain well and allow to cool.

Finely chop the salmon, then fold it into the cooled rice along with the herbs, yogurt and lots of seasoning.

Roll out the pastry until about as thick as a fifty pence piece. Then cut into 10cm circles.

Pile about a heaped tablespoon of filling on each circle then brush the edges with water or beaten egg.

Fold the pastry over to give half moons pressing the edges well to seal. Brush the tops of the pasties with beaten egg and scatter on sesame seeds.

Place on a baking sheet and cook in a hot oven 200°C/Gas Mark 6 for 12-15 minutes or until golden brown. Cool on a rack before serving.

Pasties can be made larger or smaller as the mood takes you.



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