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NATIONAL HISTORIC SITE OF CANADA

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Smoked Wild Sockeye Salmon En Croûte

Makes approximately 20 Servings

Ingredients	US	Metric
Cold smoked sockeye salmon	7 oz	200 grams
Fresh dill	½ oz	15 grams
*Dijon cream cheese (recipe below)	1 Cup	250 ml
Capers	2 ½ Tbsp	50 grams
Parmesan Reggiano cheese	1 ½ oz	40 grams
Eggs whole	1 each	1 each
Puff pastry (12 x 18 inches)	1 sheet	1 sheet



*Dijon Cream Cheese

Ingredients	US	Metric
Cream cheese	1 cup + 1/3 Cup	200 mls
Dijon mustard	3 Tbsp + 1 tsp	50 mls
Lemon	1	1

- Combine cream cheese, Dijon, and juice of the lemon to a kitchen aid mixing bowl
- Mix on medium speed until all ingredients are incorporated
- Season to taste with salt, and set aside

Smoked salmon en croûte

- Roll out 1 sheet of puff pastry on floured surface
- Spread an even layer of Dijon cream cheese over the puff pastry
- Lay sliced smoked salmon evenly on top of Dijon cream cheese
- Drain capers and spread on top of the smoked salmon
- Pick dill leaves and sprinkle on the smoked salmon
- Roll puff pastry into a log, trim ends so the log is even
- Cut into 20 rounds and place on baking sheet covered with parchment paper
- Flatten rounds lightly and brush with fork beaten egg, and top with grated parmesan Reggiano
- Bake at 375°F for about 15 minutes rotating half way through