

Smoked Salmon Mille-Feuille

millefeuille • /meel-foe-yuh/ meaning one thousand sheets, layers, or leaves.
a savory layered French pastry that's airy, crispy, flaky, and decadent in all the right places.

(Serves 4)

Directions:

- 1.) Preheat oven to 400°F
- 2.) Place Puff Pastry rectangles on a paper lined baking sheet pan and prick with a fork so that they do not puff up while baking. Cover with another sheet of baking paper and top with another baking sheet to prevent them from rising too high. Bake them at 400°F for 15 – 20 minutes or until golden and crispy. Remove sheet pan from oven and place hot Puff Pastries on wire rack to cool.
- 3.) In a bowl mix the Fromage Blanc with Lemon Zest and 1 TBSP Lemon Juice. Add Chopped Capers. Season to taste with Salt and Pepper.
- 4.) To assemble, spread Fromage Blanc mix on each Puff Pastry rectangle. Top with Sliced Smoked Salmon. Place one on top of the other to create 3 layers Mille-Feuille.
- 5.) In a bowl, combine all Fines Herbs and Red Onion, then toss with the remaining 1 TBSP Lemon Juice and Olive Oil.
- 6.) Place Mille-Feuille on a plate and top with Fines Herbs Salad and enjoy.

You'll Need:

- 2 Sheets Frozen Puff Pastry Dough (Cut in 12 Rectangles each 4" x 2")
- 12 oz Sliced Smoked Salmon
- 12 oz Fromage Blanc
- 1 Lemon Zested
- 2 TBSP Lemon Juice
- Salt To Taste
- Fresh Ground Black Pepper
- 4 TBSP Capers Chopped
- ½ ea. Red Onion Sliced Julienne

Fines Herbs Salad:

- 1 Bunch Picked Flat Leaf Parsley
- 1 Bunch Chives Cut Into 1-inch slices
- 1 Bunch Picked Tarragon
- 1 Bunch Picked Chervil
- 2 oz Extra Virgin Olive Oil

Pair This Dish With:

- Clos du Papillon, Domaine des Baumard, Savennières 2016
- Whites Sauvignon Blanc, Sancerre, FR
Sylvaner, Alsace, FR
- Red Mondeuse, Savoie, FR

Watch the Recipe Video Here:



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