



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Salmon with Prawn and Boursin Topping by David Pengelly

Ingredients

4-6 Salmon fillets, skin removed
140g (5 oz.) Packet boursin herb or garlic cheese
1 Egg
250ml Crème fraiche
1 Tbsp. Juice and grated rind of 1 lemon
2 Tbsp. Chopped parsley
115g (4 oz.) Prawns
Paprika

Method

- Mix the cheese, egg yolk, crème fraiche, lemon juice, grated lemon rind and chopped parsley together until smooth then fold in the prawns.
- Lay the salmon on a buttered baking tray and season, spoon over the topping making sure the prawns are even on each fillet, dust with paprika.
- **AGA:** Bake on the 2nd set runners in the roasting oven for approximately 15 minutes DO NOT OVER COOK.
- **Everhot** Use the grill for about 10 minutes.