# Salmon and vegetable pie

Recipe by V-ZUG Ltd.

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| Preparation | 45 Mins |
| Cooking time | 40 Mins |
| Portions | 8 |
| Appliance | Combair-Steam SE from 2015 |

## Preparation

2 carrots

2 courgettes

1 sheet of puff pastry, round, about ∅32 cm

350 g slices of salmon, smoked

Salt

Pepper

Wash the vegetables. Peel the carrots. Using a vegetable peeler, shave the carrots and courgettes into long, thin ribbons.

Line the baking tin with the puff pastry, leaving an approx. 1 cm overlap, and prick the base with a fork. Lay the salmon on top of the puff pastry base and scatter over the carrots and courgettes. Season with salt and pepper.

1 sheet of puff pastry, round, about ∅32 cm

Using an apple corer, cut out 6 holes in the second sheet of puff pastry. Place the puff pastry over the vegetables and pinch the edges of the top and bottom sheets of pastry together to seal.

Put the baking tray on the wire shelf in the cold cooking space. Bake.

**Professional baking puff pastry 200 °C for 40 Mins**

## Accessories

Baking tray ø29 cm round

Wire shelf

## Additional information

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