

## Wild Alaska Salmon, Mozzarella and Roasted Tomato Tarts



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24 (4 oz. each)

### Ingredients:

1 3.3 lb. pouch or 64 oz. can\* red or pink Alaska Salmon, drained  
3 lbs. (4 ea.) puff pastry, frozen, thawed, 10" x 15" sheets  
1 egg, beaten  
2 Tbsp. milk, whole  
6 Tbsp. basil pesto, prepared  
12 oz. (3 cups) mozzarella cheese, shredded  
4 pints cherry tomatoes  
Salt and freshly ground black pepper, as needed  
Basil leaves for garnish

\*For canned, remove skin and bones

### Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside.
2. Preheat oven to 425°F. Coat sheet pans with pan release spray.
3. Cut each sheet of puff pastry dough into 6 squares, each measuring about 5" x 5", for a total of 24 squares.
4. Arrange pastry squares on sheet pans. Using back of knife, score a 1" border around each one without cutting through. Mix together the beaten egg and milk. Lightly brush each pastry with egg mixture. Bake for 12-15 minutes, until puffy and golden brown.
5. Remove pastries from oven and let cool slightly. Put tomatoes in small roasting pan sprayed with pan release and roast for about 5 minutes, shaking pan occasionally. Remove tomatoes and set aside.
6. For each tart, push down center square of pastry to form a space for the filling. Spread each square with 1 tsp. of pesto. Top with 2 Tbsp. of mozzarella cheese and salmon chunks. Top with roasted tomatoes. Season with salt and pepper. Return to oven for 2-3 minutes until cheese is melted.
7. To serve, portion 1 tart per plate, garnish with basil leaves.

### Tips:

- For hors d'oeuvres, cut puff pastry dough into smaller, bite-size squares or triangles before layering ingredients.
- For variety, layer pastry with pesto, 2 spears of blanched asparagus, mild goat cheese and salmon chunks. Top with Alaska Spot Prawns garnish and chopped chives.