

SALMON WELLINGTON

(from the Bewitching Kitchen)

2 pieces of center-cut filet of salmon, skin removed
1/2 cup of Alaskan crab meat, cooked and shredded
1 Tbsp grape seed oil
1 celery stalk, finely minced
1 shallot, finely minced
1 lemon, zest and juice
1/2 tsp grated ginger
1/2 tsp fresh dill, minced
salt and pepper to taste
6 sheets of phyllo dough, thawed
melted butter

Heat the oil in a small skillet and saute the shallots and celery in medium-low heat until translucent and fragrant, about 4 minutes. Add the lemon zest and turn the heat off. Transfer to a small bowl and allow it to cool to lukewarm or room temperature. Mix the veggies with cooked crab meat, add the ginger and dill, mix well and season with salt and pepper.

Open the sheets of phyllo dough, 2 at a time, and brush them lightly with melted butter (you can also use olive oil if you prefer). Lay 6 sheets on top of each other and place half of the crab mixture over the center, leaving a large border all around. Try to spread the crab mixture to cover more or less the same area that the salmon will occupy. Lay the salmon filet on top, season with salt and pepper, and squeeze a small amount of lemon juice over it. Wrap the phyllo dough around the filet. Invert the package, so that the crab is on top, and place it on a baking sheet lined with parchment paper. Cut away any excess dough. Brush a little melted butter on top of the phyllo, and bake at 375 F for 25 minutes, until golden brown.