

- Salmon & Leek Cannelloni -

dinner > Salmon & Leek Cannelloni



serves 4 and ready in approx. 35-40 minutes

Shopping LIST:

500ml hot vegetable stock, 250g thinly sliced leeks, 240g salmon fillets (cut into chunks), 200g sour cream (30% fat), 20 cannelloni, 50g grated Grana Padano cheese, 50g dried breadcrumbs, 50g grated cheese.

Method:

Making Meatballs:

- Divide 500ml hot vegetable stock in 2.
- Pour in a saucepan half the hot stock (250ml) over 250g thinly sliced leeks and boil for 5 minutes until soft.
- In a separate saucepan, pour the remaining stock over 240g salmon fillets (cut into chunks) and simmer for 5 minutes until the fish flakes easily.
- Drain both (leeks & salmon), reserving the stock. Mix the stock with 200g sour cream (30% fat).
- Flake the fish, discarding the skin and any bones.
- Stir together, the leeks and salmon with 6tbsp of the sour cream mixture, then season with salt and pepper. Add the remaining sour cream mixture in the baking dish.
- Fill 20 cannelloni with the leeks and salmon mixture. Place them in the baking dish.
- Spread over 50g grated Grana Padano cheese. Sprinkle 50g dried breadcrumbs and finish with grated cheese.
- Bake in the preheated oven (180°C fan) for 15-20 minutes until golden and cooked though. Remove from oven and let stand for 5 mins before serving.

"bon appétit"

