Be Inspired By Roberta!

Salmon Bisteeya

Serves 4–6

INGREDIENTS

- 10 sheets fillo pastry
- 300g piece salmon fillet, skin off, pin-boned
- 100g salted butter, melted
- 30g slivered almonds, coarsely crushed
- 1 tablespoon extra virgin olive oil
- 1 small red onion, finely diced
- Salt flakes and freshly ground black pepper, to taste
- 1 clove garlic, crushed
- ½ teaspoon ground coriander
- ½ teaspoon ground cumin
- ½ cup chopped flat-leaf parsley leaves and fine stems
- ½ cup chopped coriander leaves and fine stems
- 1 egg, lightly beaten
- Pinch saffron threads, soaked in a little warm water for at least 10 minutes
- 1 tablespoon icing sugar
- ½ teaspoon ground cinnamon

METHOD

- 1. Remove fillo pastry from the fridge and set aside in the box to come to room temperature.
- 2. Cut salmon into roughly a 2cm dice.
- 3. Preheat oven to 190°C.
- 4. Place about 2 teaspoons of the butter in a small frying pan over low-medium heat.
- 5. Add almonds and fry for a few minutes until aromatic and just starting to colour. Remove from pan and set aside.
- 6. Heat oil in a saucepan over medium heat. Add onion and a good pinch of salt and cook, covered, for 10 minutes or so, stirring occasionally, until just starting to colour.
- 7. Stir in garlic, ground coriander, cumin and pepper and cook for a minute or so, until aromatic.
- 8. Remove from heat.
- 9. Add salmon, chopped coriander, parsley, egg and saffron and its soaking water and stir to combine well.
- 10.Butter a 19cm springform cake tin.
- 11. Remove fillo from box and place under a clean, dry cloth (returning any excess to the fridge inside its original packaging).
- 12. Brush a sheet of fillo well with butter and place it into the tin with the excess hanging over the sides.
- 13. Brush another sheet with butter and place it into the tin so the overhang goes the other way, forming a cross pattern.
- 14. Repeat with all except 1 sheet of remaining pastry, alternating the direction you place the sheets in, so that pastry is overhanging all around the tin,
- 15.Sprinkle in half the almonds. Spoon salmon mixture on top, pressing it down evenly. Sprinkle with remaining almonds.
- 16. Brush half the remaining sheet of pastry with butter and fold in half. Brush top with butter.
- 17.Place on top of the filling and fold overhanging pastry in on top of it, brushing with a little butter between layers if you have enough left, reserving some for the top.
- 18. Press down gently and brush top with remaining butter.
- 19. Bake for 30 minutes or so, until crisp and dark golden.
- 20. Remove from oven and set aside in tin for 10 minutes or so.
- 21. Transfer to a serving platter, sprinkle generously with combined icing sugar and cinnamon and serve.

