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## Recipe: *Honey Smoked Salmon “Culibiac”*

**Yield:** 10-15 portions

**Ingredients:**

1 whole fillet of Honey Smoked Salmon\*  
2 sheets Puff Pastry  
1 lb Spinach Leaves – blanched  
8 oz Fresh Mushrooms  
1 oz Water Cress  
1 lb Cheese - grated  
4 oz Couscous - boiled

**Seasonings :**

Lemon, Lime, Salt and Black Pepper

*\*You may use any of the Honey Smoked Salmon flavors.*



**Method:**

Cook Rice, season, add sautéed Mushrooms to rice and the graded Cheese of your choice. Roll out Puff Pastry, place blanched Spinach leaves on bottom, add the Salmon fillet, cover with Spinach leaves and Rice stuffing. Wrap with Puff Pastry and brush with Eggs. Bake in oven for 35 minutes at 375 F.

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*HoneySmoked Salmon comes in four flavors -  
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

[www.HoneySmokedFish.com](http://www.HoneySmokedFish.com)