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salmon and courgette puff pastry.

PDO huile d'olive de Nice

Makes 8:

- 1 rectangular puff pastry sheet
- 6 eggs
- 300g fresh salmon
- 2 courgettes
- 1 spring onion
- 1.5 tbsp **PDO huile d'olive de Nice**
- Salt and pepper

Sauce:

- 100g almonds (blanched)
- 150g cherry tomatoes
- 3 cloves of garlic
- 8g basil
- 1.5 tbsp **PDO huile d'olive de Nice**
- 80g parmesan
- Salt, black pepper

 Preparation: 25 min
Cooking: 20 min

Preheat the oven to 180°C.

Place the pastry on a muffin tin, using another tin (or a glass base) to press down on the dough to create indentations.

Wash and finely chop the onion. Wash and grate the courgettes (use a coarse grater).

Whisk the eggs in a bowl, add the grated courgettes and spring onion, season with salt and pepper and arrange in the puff pastry indentations. Cut the salmon into cubes and arrange in the indentations.

Cut the pastry into squares around the indentations and fold the pastry over them to make parcels. Place in the oven for 15 to 20 minutes.

While cooking, prepare the sauce: wash the tomatoes, then place the almonds, tomatoes, parmesan, garlic cloves, salt, pepper and olive oil in a blender and blend to make a sauce. Serve with the pastries straight from the oven.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive de Nice for its sweetness and its aromas of almond, raw artichoke, broom flours, hay, grass, leaves, pastry, ripe apple and dried fruit, and its lemony notes.

You can also use one of these PDO olive oils: Nyons or Languedoc.