




Total Time
60 MIN.

Serving Size
1 TOURTIÈRES

Difficulty
EASY

Yields
24

These easy and elegant individual tourtières made with Pepperidge Farm® Puff Pastry Shells have a rich salmon filling and buttery grated potato topping. They make an impressive addition to any menu.

 **Tip**
Tip:
Garnish with a few capers and serve with a lemon wedge.

INGREDIENTS	WEIGHT	MEASURE
butter	1/2 cup	125 mL
shallots, diced	1 1/2 cup	375 mL
garlic, minced	2 tbsp	30 mL
salmon, chopped, cooked	5 cups	1 1/4 L
Yukon Gold potatoes, boiled, peeled and grated, divided (4 cups/1 L grated)	2 lb	1 kg
eggs, beaten, divided		4
35% whipping cream	1/3 cup	75 mL
Dijon mustard	2 tbsp	30 mL
lemon zest	2 tbsp	30 mL
lemon juice	2 tbsp	30 mL
fresh dill, finely chopped	2 tbsp	30 mL
fresh chives, finely chopped	2 tbsp	30 mL
each salt and pepper, divided	2 tsp	10 mL
ground nutmeg	1/4 tsp	1 mL
ground cloves		
Pepperidge Farm® Puff Pastry Shells	24	24
fresh parsley, finely chopped	2 tbsp	30 mL



INSTRUCTIONS

1. Melt 1/4 cup (60 mL/2 oz) butter in large skillet set over medium heat. Cook shallots and garlic for about 5 minutes or until tender. Let cool completely.
 2. Stir together salmon, 2 cups (500 mL/16 oz) grated potatoes, 2 eggs, cream, mustard, lemon zest, lemon juice, dill, chives, salt, pepper, nutmeg, cloves, shallots and garlic. Refrigerate for up to 8 hours before serving.
 3. Melt remaining 1/4 cup (60 mL/2 oz) butter; toss with remaining 2 cups (500 mL/16 oz) grated potatoes.
 4. Preheat oven to 425°F (220°C). Brush Pepperidge Farm® Puff Pastry Shells with remaining eggs. Bake for 15 to 20 minutes or until puffed and golden. Let cool completely.
 5. Reduce oven to 400°F (200°C). Spoon 1/3 cup (75 mL/2.4 oz) salmon filling into shells. Top with heaping tablespoonful (15 mL/1 oz) potato mixture. Bake on parchment paper-lined baking sheet, spacing at least 2 inches (5 cm) apart for 15 to 20 minutes or until potatoes start to brown. Hold for service.
- Garnish each tourtière with 1/4 tsp (1 mL) finely chopped fresh parsley