

Savory Roll It Pastry Recipes

Roll It



• Hand Made •

All Butter Pastry

Salmon, Wholegrain Mustard & Dill Tartlets

This recipe can be made as one large tart (approx. 23cm) but works really well when made as individual tarts

1 375g pack of Roll It Sweet Shortcrust Pastry

Pre-heat your oven to 180C

Blind bake six individual tartlet cases or one large 23cm tart case following instructions

Melt the butter in a frying pan and gently fry the spring onions for 2-3 minutes

Remove from the pan and allow to cool

Arrange the smoked salmon in the base of the cooked pastry cases

In a bowl mix together the eggs, crème fraiche, dill, mustard and cooled spring onions and season with salt and pepper

Pour the mixture in to the tart cases, pulling up some of the salmon through the egg mixture so that it is visible on the surface

Bake in the oven for 18-20 minutes or until just set

- 15g Butter
- 4 Spring Onions (finely chopped)
- 175g Smoked Salmon (cut in strips)
- 2 Eggs Beaten
- 150ml Kilbeg Dairies Crème Fraiche
- 1tsp Chopped Fresh Dill
- 2tsp Wholegrain Mustard
- Salt & Freshly Ground Black Pepper



Mainéad Finneagáin

