

From The Ocean

An extract from *The New Zealand Seafood Cookbook*. Text by Auckland Seafood School and contributing chefs: John Campbell, Peter Chaplin, Mark Dronjak, Petra New and Steve Roberts; with food photography by Sean Shadbolt. Published by Penguin Group NZ RRP\$50.00 Available at all good booksellers nationwide. © Auckland Seafood School 2009.

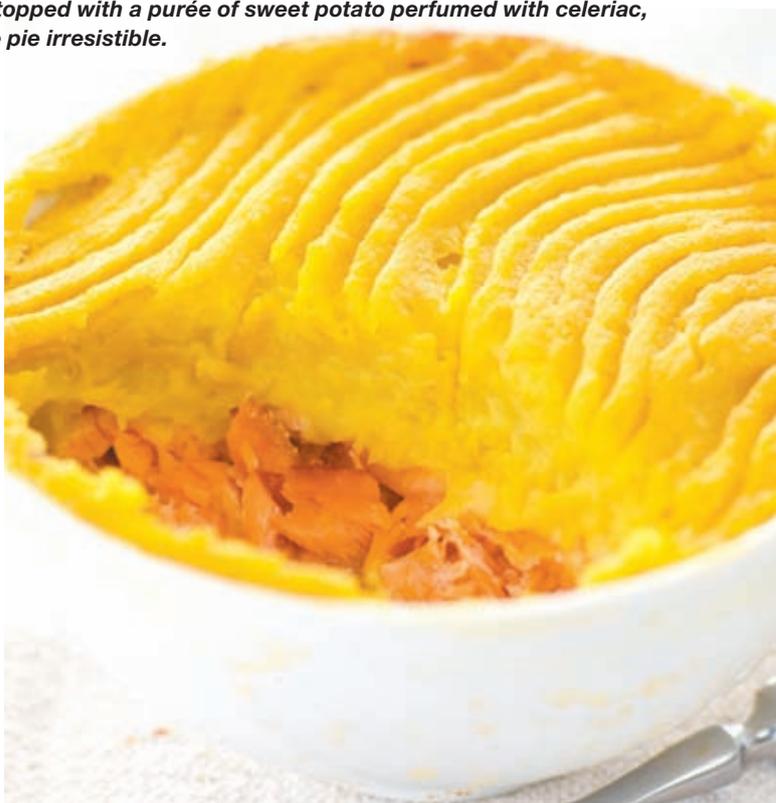


gourmet smoked salmon pie

The richness of fresh salmon and the subtleness of the smoked honey-scented salmon, layered with spinach leaves and shavings of butternut pumpkin, topped with a purée of sweet potato perfumed with celeriac, baked to perfection make this cottage-style pie irresistible.

serves 4 • Recipe by Mark Dronjak

1 bunch of spinach, leaves only
80 g butter (approximately)
pinch of nutmeg
400 g smoked salmon fillet (flesh only)
200 g fresh salmon fillet,
pin bones removed
1 butternut pumpkin,
precooked (by boiling) and
thinly sliced
1 tbsp runny honey
sea salt and freshly ground white pepper
2 tbsp olive oil
150 g celeriac,
precooked (by boiling) and diced
1 large or 2 small kumara
(golden and orange are ideal),
precooked (by boiling)
50–80 ml cream



1. Preheat oven to 180-200°C.
2. Blanch spinach leaves in 25 g of the butter with nutmeg. Set aside.
3. Grease a large pie dish with a little of the butter. Place spinach leaves, smoked and fresh salmon and precooked pumpkin slices into the dish in alternating layers. Drizzle each layer with a little honey and season with salt and pepper.
4. Place a further 20 g of butter into a medium-sized saucepan with the olive oil and precooked diced celeriac and kumara. Heat without colouring the vegetables and add cream. When hot, season with a little salt and pepper. Purée in a blender, or mash by hand and whip with a fork until smooth, adding more cream and butter as necessary to get the right consistency.
5. Top the pie with sweet potato and celeriac mash, patterning the topping for beautiful presentation if you wish (a piping bag can also be used). Brush the top of the pie with a little melted butter.
6. Place pie in oven and bake for 15-30 minutes, taking care not to brown pastry too much.
7. Serve with a simple green salad, dressed with a lemon-infused olive oil.