**Salmon sausage rolls**

Here’s my famous salmon in pastry recipe. Try making smaller individual versions for perfect little salmon rolls. Delicious with warm hollandaise.

750g – 1kg fresh salmon  
Salt and freshly ground pepper  
2-3 pieces preserved ginger  
1 tbsp currants  
50g slightly salted butter, softened  
225g shortcrust pastry  
Egg, beaten

Fillet and skin the salmon, removing any bones. Cut the fish into 2 horizontal slices and season.

Rinse the syrup off the ginger. Chop finely and mix with currants and butter. Spread over the slices of fish and sandwich together.

Roll out the pastry and wrap it around the salmon.

Brush the salmon parcel with the beaten egg and bake (depending on size and shape) for 30 – 45 minutes. Cook at 220°C for the first 20 minutes and reduce the heat to 150°C for the remainder of the time.