

Leek and salmon pie

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Ingredients

- 1 piece (~250-300g) skinless salmon fillet (ideally the tail part)
- 2 large leeks (about 500-600 g)
- 200 g wheat flour
- 1 packet (7 g) dry yeast
- 1 tsp sugar
- 3 eggs
- 150 ml milk
- 2 tbsp olive oil (for frying)
- 2 tbsp butter
- 100 g grated your favorite cheese (fermented or "Džiugas" are perfect)
- A pinch of salt and freshly ground black pepper

Instructions

- 1. Mixing the dough:** Pour milk into a bowl, add yeast, a teaspoon of sugar and wait until it starts to foam. Then add flour, salt and mix everything until a smooth, thick dough. Leave warm to rise.
- 2. Preparation of leeks:** Wash the leeks and cut them into thin slices. Heat 2 tablespoons of olive oil and butter in a pan. When the butter stops foaming, add the leeks, season with salt and cook over medium heat for about 8-10 minutes, until they are soft and slightly golden. Leave to cool.
- 3. Additions:** Mix fried leeks, grated cheese into the dough, add eggs and mix well.
- 4. Forming:** Line a cupcake/cake tin with baking paper or grease it with butter. Pour half the batter into approximately the bottom of the pan, place a piece of salmon fillet in the middle lengthwise and cover with the rest of the batter (or pour all the batter and just press the salmon piece gently into the middle).
- 5. Baking:** Bake in an oven preheated to 170-180 °C for about 40-45 minutes, until the top is nicely golden and a wooden stick inserted remains dry.

Notes

Tip: This cake is best eaten slightly cooled or completely cooled - then it is much easier to cut it into beautiful slices.



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