



MEDLEY OF SEAFOOD WITH CREAM CHEESE SAUCE

Servings: 4

Seafood lovers, this dish goes out to you! And if you also like cream cheese like I do, then this is simply a killer combination!

I make a rich creamy cheesy sauce and pour over a delightful mix of prawns, fish, and scallops. My oh my, are you drooling already?

INGREDIENTS:

2 tbsps	SCS Cream Cheese
8	Medium Prawns (Shelled)
2	White Fish Fillets (Skin off and diced)
16	Small Bay Scallops
250ml	Water
50ml	Cream
1 pkt	Sunshine Puff Pastry
1	Egg (Beaten with 1 tbsp of water for egg wash)

Salt & Pepper (To taste)

Chopped Chives (For garnishing)

1. Preheat the oven to 220°C.
2. Roll the puff pastry to about 2mm in thickness.
3. Cut into 8 desired shapes, applying the egg wash to one side of 4 of the puff pastry shapes.
4. Place the other pieces on top of the first 4, pressing gently to join them together.
5. Place on a metal tray lined with baking paper.
6. With a sharp knife, cut around the top piece, leaving a 5mm border and taking care not to cut all the way through.
7. Brush the top with the egg wash and chill for about 30 minutes.
8. Cream Cheese Sauce: In a sauce pot, add the water and bring to a simmer.
9. Add the prawns and cook for about 4 minutes.
10. Remove the prawns and add the fish, cooking for about 3 minutes.
11. Remove the fish and add the scallops, cooking for 3 minutes. Do not discard the water.
12. Add the cream to the water and reduce by half. Whisk in the cream cheese, add in the cooked seafood and season to taste.
13. Put the tray of puff pastry in the oven and bake for about 15 minutes or until risen and golden brown.
14. Remove and let cool for a few minutes.
15. Using a sharp knife, cut out the indentations made earlier and remove together with some of the pastry inside making a well.
16. Spoon the seafood mixture evenly into the puff pastry and garnish with the chopped chives.