



## Terrine of red salmon

### Ingredients

200 g of fresh salmon fillet 2 dl of fresh cream 4 tablespoons Cirio Tomato Puree 400 g of Cirio Peeled 1 clove garlic basil extra virgin olive oil salt pepper

### Preparation

1. Blend the salmon
2. Add the fresh cream and the tomato puree, salt and pepper and incorporate delicately
3. Grease a cookie-cutter rectangular disposable and filled with the mixture
4. Cover with aluminum foil and bake at 150 degrees for 40 minutes
5. Meanwhile, put a cook for half an hour the Cirio Peeled in a pan with the garlic
6. Remove from the heat, place in a blender with the basil to obtain a cream
7. Continue to blend adding oil to obtain a soft compound
8. A finished cooking baked salmon and serve warm with tomato sauce

