

# Recipe of the Week!

## Seafood Tarts with Garlic Aioli

2 x 120g skinless salmon fillets  
12 pieces scallops meat  
12 cooked prawns, peeled  
(tails intact)  
6 x 10cm short crust pastry tart shells  
1 Jar Wild Appetite Garlic Aioli  
1 1/2 tbs lemon juice  
1 tbsp Chopped Dill  
(plus sprigs to garnish)  
60 ml Olive Oil plus extra to brush



Heat a heavy-based frypan to high heat and  
brush with the olive oil.

When hot, cook salmon for 1-2 minutes each side  
until just cooked. Set aside.

Cook scallops for 30 seconds each side until just opaque.

Break the salmon into chunks and place in a large bowl  
with scallops and prawns.

Whisk oil, lemon juice and dill, season,  
then gently toss through the seafood.

To serve, fill the tart shells with some aioli, top with the seafood  
and garnish with extra dill.