

# Coulibiac

Yield: 5 min  
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-coulibiac-recipe-masterchef>

## Ingredients:

- 1 risotto portion of, bianco, recipe below
- 2/3 pound salmon about 2 fillets
- 1 tablespoon lemon juice
- 3 sprigs fresh parsley finely chopped
- 11/16 pound puff pastry pack all butter
- 3 boiled eggs
- 3 tablespoons soured cream
- 2 tablespoons fresh dill chopped
- 7 ounces smoked salmon
- 1 egg yolk lightly beaten, for glazing
- freshly ground black pepper
- salt
- 5/8 cup risotto rice
- 1 tablespoon butter
- 1/2 olive oil
- 1 medium onion finely chopped
- 1 clove garlic minced
- 3 1/8 cups vegetable stock
- 1 handful fresh parsley chopped
- freshly ground black pepper

## Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 220 milligrams
4. Fat: 38 grams
5. Fiber: 3 grams
6. Protein: 30 grams
7. SaturatedFat: 11 grams

8. Sodium: 1820 milligrams
  9. Sugar: 4 grams
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