



SALMON & LEEK QUICHE

MAIN INGREDIENTS:

For the pastry:

- 100g butter
- 200g plain flour
- 1 egg
- 2 tablespoons milk
- 1 pinch salt

For the Filling:

- 1kg leeks
- 2 tablespoons butter
- 4 eggs
- 6 tablespoons crème fraîche
- 200g smoked salmon, cut in strips
- 1/2 teaspoon salt
- 1/2 teaspoon white pepper
- 1 pinch ground nutmeg
- 1 teaspoon lemon juice

METHOD:

For the pastry:

1. Preheat the oven to 200 C / Gas 6. Grease a 26cm springform or loose-bottomed tart tin.
2. Rub the butter into the flour until it resembles breadcrumbs. Add the egg, milk and salt and knead into a pastry dough. Wrap the pastry in cling film and chill in the fridge for 30 minutes.
3. Cut off the dark green leaves of the leeks and discard. Slice the

For the Filling:

3. Cut off the dark green leaves of the leeks and discard. Slice the

leeks lengthways into long strips.

4. In a large frying pan, melt the butter and cook and stir the leeks for about 6 minutes, stirring occasionally. Remove from the heat and set aside to cool.

5. Roll out the pastry into a circle on a lightly floured surface and line the bottom and the sides of the prepared springform or tart tin.

6. In a bowl, whisk together eggs and crème fraîche. Add the leeks and the salmon and season with salt, pepper, nutmeg and lemon juice. Pour the filling

into the pastry-lined tin.

7. Bake in the preheated oven for 30 to 35 minutes, until quiche is firm. Remove from the oven and enjoy warm or allow to cool before serving.