

SMOKED SALMON QUICHE

Serving 6

INGREDIENTS:

Shortcrust pastry crust:

200 g butter, frozen

400 g flour

1 pinch of salt

Up to 50 ml ice cold water or vodka

Filling:

6 eggs

225 ml heavy cream

100 g smoked salmon, chopped into large pieces

1 tablespoon fresh dill

2 tablespoons chopped leeks

½ teaspoon salt

½ teaspoon freshly ground black pepper

PREPARATIONS:

1. Preheat the oven to 200° C/400° F.
2. Since keeping everything as cool as possible is really important when making short crust pastry, place your mixing bowl in the fridge for 10-15 minutes. This ensures that the butter stays colder than it would in a room temperature bowl.
3. To make the pastry dough, add the flour and salt to a large chilled mixing bowl.
4. Next, using a box grater, grate the frozen butter over the flour.
5. Using clean dry hands, fold the flour over the grated butter until it is all coated, then make a well in the middle of the bowl. Add a few tablespoons of water or vodka to the mixture, and mix with your hands until loose dough forms. Less is more here, so use just enough water to get the dough to form. Form the dough into a large disk, cover with plastic wrap, and allow to cool in the fridge for 15 minutes. You can also allow this dough to cool overnight, but be sure to let it sit out on the counter so it is warm enough to roll out for your pie pan.
6. Roll out the puff pastry into a circle and press it into the bottom and up the sides of a large pie pan. Pierce the bottom of the pastry several times with a fork. Bake for 7 to 10 minutes.
7. Once the pastry has cooked, remove it from the oven and set aside.
8. Whisk together the eggs, cream, dill, leeks, salt, and pepper in a large bowl.
9. Pour the egg mixture into the puff pastry and top with smoked salmon.
10. Return the quiche to the oven and bake for 20 to 25 minutes, or until it is firm in the center.
11. Allow the quiche to rest for 10 minutes before serving.