

OAK ROASTED SALMON QUICHE

Serves 6 – Great as a dinner party starter



Ingredients

500g Shortcrust pastry
4 Fillets of **Oak Roasted Salmon**, flaked
into large pieces
4 Spring onions - finely chopped
Small bunch dill - finely chopped
Small bunch watercress - roughly chopped
5 Eggs
250ml Cream
100ml Milk
Pinch grated nutmeg
Seasoning

Make your pastry as preferred or alternatively use ready-made.

Preheat the oven to 200°C. Line a quiche dish completely with your pastry, pushing it in at the edges. Leave the edges untrimmed and place in the fridge.

When the pastry is firm, line with non-stick baking paper and fill with baking beans. Bake for 15 minutes until the pastry is starting to set and then remove the beans and continue cooking until golden.

Remove the pastry case from the oven and while still warm and trim any excess pastry from the edges.

Combine the **Oak Roasted Salmon**, spring onions, dill and watercress, and then spoon into pastry base. Mix together the eggs, cream, milk and nutmeg, **season** to taste, and carefully pour over the **salmon** mixture. Place on a low shelf in the oven and bake for 30-40 minutes or until the mixture is set.