

Recipe of the Week

Salmon, Bacon & Dill Quiche

6 Yamagishi Eggs
300g tub Sour Cream
Salt & Pepper, to taste
250g Fresh Skinless Salmon,
cooked & flaked
6 Green Spring Onions, finely
sliced
1/4 cup Finely Chopped Dill
200g Diced Bacon



Grease a 26cm round ovenproof dish.

Place eggs and sour cream in a medium bowl, whisk until combined. Season with salt and pepper, add flaked salmon, spring onion and dill, mix well. Pour mixture into prepared dish. Cook, uncovered, in a moderate oven (180°C) for about 35 minutes, or until set. Cool quiche slightly before cutting. Serve quiche cut into squares and garnish by topping with extra sour cream and dill sprigs

Handy Hints:

This quiche can also be made with a pastry crust, simply line the dish with shortcrust pastry after greasing.

This dish can be served as an appetiser, served warm or cold. It can be made up to 2 days ahead, kept covered in the fridge.