

Smoked Salmon, Basil Pesto and Spinach Quiche

Serves: 1

Prep time: 15 Minutes

Cooking time: 40 minutes

Ingredients:

- 30g-40g Vintage Cheddar Cheese
- ¼ x 1 Sheet Shortcut Pastry
- 1 egg, beaten
- 30ml cream
- 1 teaspoon basil pesto
- 30g smoked salmon slices
- ¼ cup baby spinach, chopped
- springs of fresh dill

Method:

Preheat Oven 180°

- Grease a small quiche tin with butter or spray with oil
- Line the tin with the pastry, pushing the pastry gently to fit the tin
- Blind bake by covering the pastry with baking paper and fill with rice or beans
- Bake for 10 minutes, remove the rice and cool the pastry
- Top the pastry with crumbled cheese, baby spinach and smoked salmon pieces
- Combine the egg, cream and basil and pour over the pastry filling
- Top with springs of dill
- Bake in the oven for 25-30 minutes
- Top with a small slice of smoked salmon and spring of dill
- Serve with salad of choice



Quiche with a touch of Class