

Less than 1 hour

Makes 1 quiche

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Ingredients:

- 1 roll (400g) puff pastry
- Flour, for dusting
- 1 Tbsp (15ml) olive oil
- 2 Tbsp (30ml) butter
- 4 leeks, washed and thinly sliced
- Salt and milled pepper
- 150g smoked salmon offcuts, coarsely flaked
- 2 discs (80g) feta, crumbled
- 3 eggs, lightly whisked
- 1 cup (250ml) cream
- 1 Tbsp (15ml) coarsely chopped dill
- Grated peel of 1 lemon
- 1 bunch (200g) thin asparagus, cut into 5cm lengths with woody ends trimmed
- Microgreens and chopped spring onion, for serving

Method

1. Preheat oven to 200°C.
2. Line a 36x13cm quiche tin with baking paper.
3. Roll pastry out on a lightly floured surface and lightly press into quiche tin.
4. Heat oil and butter in a pan over medium heat.
5. Add leeks and cook, stirring, for 5 minutes or until leeks soften and brown slightly. Season.
6. Spoon leeks over pastry. Top with salmon and feta.
7. Whisk eggs and cream together and add dill and lemon peel. Season.
8. Pour over salmon mixture and arrange asparagus on top of tart.

9. Place on a baking tray and bake for 30-35 minutes or until just set.
10. Serve with micro greens and spring onion.

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