

Opstal Estate and Restaurant Norwegian Smoked Salmon and Cream Cheese Quiche



Recipe by PJ Lombard – Chef at Opstal Estate and Restaurant

Ingredients

3 Sheets of Phyllo pastry
15 ml Melted Butter
200 g Smoked Salmon
150 ml Cream cheese
1 tsp Chopped chives
1 cup Matured cheddar
(shredded)
3 eggs
1½ cups fresh cream
Zest of ½ lemon

Method

Preheat oven to 180°C. Prepare the phyllo pastry with butter. Press pie crust into a greased 23cm pie plate. Crumble salmon evenly in the bottom of the pie crust; top with cream cheese and shredded cheese. Whisk together remaining ingredients. Pour egg mixture over cheese layer. Bake for about 35 minutes or until set. Let cool about 15 minutes before slicing. Serve with a seasonal salad.

Wine pairing: Opstal Carl Everson Single Vineyard Chenin Blanc



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