

Quiche with salmon, feta and spinach – Coupelle Haute Tomato (B11.01) or Shallot (B11.06)

Ingredients list (for 10 tart shells)

50 g of diced gravlax salmon
1 handful of spinach
50 g of feta cheese
3 eggs
100 ml of cream
Dill
Salt and pepper
Lemon
1/2 a teaspoon of mustard

Preparation

Place the cream, the eggs and the mustard in a bowl and mix with a hand blender.

Add the finely-chopped dill to the mix.

Cook the spinach in a frying pan with a knob of butter and then drain the spinach to get all the juice out.

Serving

Place a little bit of spinach at the bottom of the tart shell, pour the quiche mix on top before adding the diced salmon.

Sprinkle feta shavings and lemon zest on top. Cook for eight minutes in a pre-heated oven at 170° C.

