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Smoked Salmon and Roast Tomato Quiche

Ingredients:

Roasted Tomatoes

1/2 pint cherry or grape tomatoes
olive oil
salt and pepper
fresh thyme leaves

Quiche

pastry for a single crust 9" pie, chilled
1 cup half and half cream
4 eggs
1/4 tsp each salt and pepper
handful of chopped parsley
roasted tomatoes (above)
113 g package SeaChange Smoked Sockeye Salmon
50 grams soft goat cheese (I used the black pepper kind)
2 green onions, thinly sliced

Preparations:

Roasted Tomatoes: Preheat the oven to 350°F. Halve the tomatoes and place cut side up on a baking sheet lined with parchment paper. Drizzle with a little olive oil (just enough to make them glisten), some salt and pepper, and a few fresh thyme leaves. Roast in the 350°F oven for about an hour, until they become soft and shriveled.

Quiche: While the tomatoes are roasting, roll out the chilled pie crust and fit it into a 9" pie plate. Trim the pastry about 1/2" from the edge of the pie plate, then fold it under, press it firmly, and crimp the edge with your fingers.

Prick the pastry all over with a fork, then line it with foil and fill it with dried beans or pie weights. Press the beans right up against the sides – this will keep the pastry from sliding down the pie plate and shrinking in the oven.

Once the tomatoes are out of the oven, increase the temperature to 400 °F and bake the pastry for about 15 minutes, then remove the foil and beans and bake for another 10-15 minutes, until lightly golden brown.

Turn down the oven to 325 °F. Whisk together the half and half cream, eggs, salt and pepper, and chopped parsley. Open the package of smoked salmon, drain off the juices, and break the salmon into pieces with your fingers. Fill the par-baked pie crust with the oven roasted tomatoes and smoked salmon and crumble the goat cheese on top. Scatter with green onions, then pour over the custard.

Bake the quiche in the 325 °F oven until set in the middle and puffed at the sides, about 60 – 75 minutes. Let cool on a rack slightly and serve warm.