

# Recipe of the Week

## Salmon, Bacon & Dill Quiche

*6 Yamagishi Eggs*  
*300g tub Sour Cream*  
*Salt & Pepper, to taste*  
*250g Fresh Skinless Salmon,*  
*cooked & flaked*  
*6 Green Spring Onions, finely*  
*sliced*  
*1/4 cup Finely Chopped Dill*  
*200g Diced Bacon*



Grease a 26cm round ovenproof dish.

Place eggs and sour cream in a medium bowl, whisk until combined. Season with salt and pepper, add flaked salmon, spring onion and dill, mix well. Pour mixture into prepared dish. Cook, uncovered, in a moderate oven (180°C) for about 35 minutes, or until set. Cool quiche slightly before cutting. Serve quiche cut into squares and garnish by topping with extra sour cream and dill sprigs

### *Handy Hints:*

*This quiche can also be made with a pastry crust, simply line the dish with shortcrust pastry after greasing.*

*This dish can be served as an appetiser, served warm or cold. It can be made up to 2 days ahead, kept covered in the fridge.*