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## Wild B.C. Smoked Salmon and Gruyère Quiche

Makes approximately 24 servings

Ingredients	Metric	US
<b>Filling:</b>		
Hot smoked salmon (shredded)	240 grams	1 cup
Chives	5 grams	1 tsp.
Gruyère cheese (grated)	30 grams	2 Tbsp.
<b>Custard:</b>		
Eggs large	4	4
Whipping cream 18%	125 ml	½ cup
Salt	to taste	to taste
Quiche shells	24 each	24 each
<b>Mousse:</b>		
Cream cheese	120 grams	½ cup
Whipping cream 18%	60 ml	¼ cup
Onion powder	5 grams	1 tsp.
Lemon (juice of)	1	1
Salt	to taste	to taste



### Method:

1. Preheat the oven to 325°F.
2. Place frozen quiche shells on baking sheet and bake for 6 minutes, rotate and bake for another 6 minutes.
3. While the shells are baking, mix the smoked salmon, chives and Gruyère in a bowl.
4. In a separate bowl, crack 4 eggs, mix with whipping cream and salt and whisk until eggs are incorporated.
5. To make the mousse, add whipping cream into a mixing bowl, whisking into a stiff peak, then fold in cream cheese, onion powder, lemon juice and salt.
6. Divide filling into pre-cooked shells, and top with custard mixture.
7. Bake quiche at 325°F for 6 minutes, rotate and bake for another 6 minutes.
8. Top each quiche with mousse and enjoy!