

Smoked Salmon Quiche with Crispy Potato Crust



Serves: 8

Developed by Greg Strahm

This recipe is a compilation of several different recipes I have tried. I have taken the things I liked best from each one and adapted into my own version. It is also Gluten Free because the crust uses hash brown potatoes instead of a standard pie crust. The potato crust also works just fine for more traditional quiche recipes as an alternative to the standard crust. You can also use your favorite commercial Creole Seasoning if you prefer not to make my seasoning mix.

Yield: 8 servings

Cook Time: 30 minutes

Ingredients:

CRUST:	
4 cups	frozen hash brown potatoes, thawed and squeezed dry
4 tablespoons	melted butter, melted
2 tablespoons	butter, for sauteing
2 tablespoons	creole seasoning, recipe below
2/3 cup	Parmigiano-Reggiano, freshly grated
FILLING:	
3	leeks, cleaned and thinly sliced (white only) enough to measure 2 cups

6 ounces	cream cheese, softened
1	lemon, juiced
5	extra large eggs
2 cups	heavy cream
8 ounces	smoked salmon, coarsely chopped
3 tablespoons	chopped fresh dill
	salt and freshly ground black pepper, to taste
CREOLE SEASONING: (Recipe make 1 Cup)	
3 tablespoons	Hungarian paprika
3 tablespoons	onion powder
3 tablespoons	garlic powder
2 tablespoons	kosher salt
1 tablespoon	ground coriander
1 1/2 tablespoons	celery salt
1 tablespoon	black pepper
2 teaspoons	cayenne pepper
3 tablespoons	Herbs de Provence
1 1/2 teaspoons	dry mustard

Directions:

CRUST:

1. In a bowl, combine potatoes, melted butter and Creole seasoning, Parmesan and combine.
2. Press the potato mixture into a lightly buttered 10" deep dish pie pan, spreading to evenly cover the bottom and up the sides.
3. Place in a preheated 425° degrees F oven and bake until the potatoes are golden brown, 25 to 30 minutes. Remove from the oven and cool.
4. Now reduce the oven to 350° degrees F.

FILLING:

1. In a skillet over medium heat sauté the leeks and shallots until softened, about 3-4 minutes. . Remove from the heat.
2. Place the cream cheese in a large bowl and using a wooden spoon, stir in the leeks and lemon juice.
3. Add the eggs, 1 at a time, stirring just until combined.
4. Add the cream, salmon, dill, salt, and pepper and mix well.
5. Pour the cream cheese-salmon mixture into the cooled potato crust.
6. Bake in a 350° F oven for about 30 minutes, until golden and the batter is set.
7. Remove from oven and cool for 20 minutes before serving. Serve warm room.

CREOLE SEASONING:

1. Mix all ingredients together and store in airtight container.

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