



COOKING WITH CHEESE

from the USA



Smoked Salmon, Cream Cheese and Pumpkin Quiche

Smoked salmon, cream cheese and pumpkin are encased in a flaky, buttery crust for a delightfully scrumptious treat.

INGREDIENTS:

Crust

- 115g Unsalted Butter, cold
- 3g Salt
- 200g Plain Flour
- 50g Egg
- 15g U.S. Permeate
- 1g Black Pepper
- 160g Eggs
- 1g Salt
- 80g Smoked Salmon
- 80g Pumpkin, roasted and chopped
- 40g Red Capsicum, finely chopped
- 40g Green Capsicum, finely chopped

Quiche Filling

- 114g U.S. Cream Cheese
- 250g Whipping Cream

DIRECTIONS:

Crust

- Mix butter into plain flour, permeate and salt until mixture resembles coarse crumbs.
- Add in egg and mix till a dough is formed. Wrap with plastic wrap and place in chiller for 30 minutes.
- Roll out the dough to 3 mm thickness and mold onto quiche mold with each dough weighing approx. 36g.

Quiche Filling

- Mix cream cheese and whipping cream together till smooth.
- Slowly whisk in the eggs with the salt and black pepper to form the quiche filling.

- Place pumpkin, smoked salmon, red and green capsicums into each quiche mold.
- Pour approx. 60g of quiche filling into each quiche mold.
- Bake at 180°C for about 40 minutes or until golden brown.

Makes 7 quiche.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.