



President Cream Cheese Quiche

Serves 6

For the Cream Cheese Pastry:

- 250g Cake flour
- 120g President Salted Butter brick
- 100g Simonsberg/President Plain Medium Fat Cream Cheese
- 45ml (3 tbsp.) ice water

For the filling :

- 250g Simonsberg/President Smoked Salmon Flavoured Medium Fat Cream Cheese
- 250ml (1 cup) Parmalat Fresh Cream
- 4 eggs
- 200g Lightly smoked trout, sliced into ribbons
- 2 Large marrows, grated
- Handful fennel, chopped

Method:

1. Preheat the oven to 180°C. Spray a 22cm quiche pan with cooking spray.
2. Place the cake flour and butter in a food processor. Process until just combined. Add the President Plain Medium Fat Cream Cheese and ice water and pulse until the dough just comes together.
3. Shape the pastry into a disc. Wrap with cling wrap and refrigerate for 1 hour.
4. Roll the pastry out on a lightly flour dusted surface until 2mm thickness. Line the quiche pan with the pastry. Refrigerate for another 30 minutes.
5. Prick the bottom of the pastry all over with a fork. Line with baking paper and fill with blind baking beans. Blind bake the pastry for 10 minutes.
6. For the filling; place the President Smoked Salmon Flavoured Medium Fat Cream Cheese, cream and eggs in a jar and whisk until well combined.
7. Arrange the smoked trout, grated marrow and fennel in the pastry shell. Pour over the cream cheese filling and bake for 25-30 minutes or until golden brown and puffed. Serve with lightly blanched green veggies, extra smoked trout ribbons and dollops of President Smoked Salmon Flavoured Medium Fat Cream Cheese.