

Norwegian Quiche with smoked salmon, dill, and gouda cheese

"Breakfast was an excellent quiche with fresh fruit, muffins and lots of great juices and coffee. Both mornings we met the most interesting people and thanks to the innkeepers love of conversation we were all chatting with one another. " TripAdvisor Review

- 1 unbaked 9" pie crust shaped in deep quiche dish or pie pan
- 1 t butter
- 1 t olive oil
- 2 T minced white onion
- 1 cup grated Gouda, Jarlsburg or other Swiss type of cheese
- 1 cup grated Mozzarella cheese
- 3 - 4 oz smoked baked salmon - flaked (not lox)
- 1 cup heavy cream
- 1½ cup Half and Half
- 4 large eggs - beaten
- ½ t dried dill or 1 t fresh chopped
- Dash of garlic powder
- ¼ t +/- salt
- ⅛ t fresh-ground white pepper

Preheat oven to 400F

Melt butter and oil in small skillet.

Sauté onion until translucent. Let cool slightly.

Sprinkle about ½ c of cheese over pie crust.

Spread salmon over cheese.

Spread onion mixture over salmon.

Sprinkle remaining cheese over salmon

Beat cream, half and half, eggs, dill, garlic powder, salt and pepper together with whisk. Pour over pie

crust slowly so all liquid is absorbed.

Bake for about 35-40 minutes until quiche is puffy and golden and center does not seem liquid when moved. Allow to cool at least 10-15 minutes before cutting. Garnish with a sprig of fresh dill if available

Quiche can be eaten hot, cold or at room temperature.

T=tablespoon t=teaspoon