



Creamy Salmon Pie

A feast for the senses!

Introduction:

Delicate, creamy fish pie to nourish body and soul, summer or winter. In summer, serve with a leafy avocado salad and in winter, add some buttery baby peas and crisp, oven-baked potato wedges dredged with lemon-infused olive oil to which you've added finely chopped rosemary. Life can be a feast, regardless of the weather!

Ingredients

1 small onion, very finely chopped
30 ml olive oil
grated rind and juice of a lemon
15 ml dried dill tops (or 30 ml fresh)
250 ml crème fraîche beaten with 125 ml sour cream
250 ml grated white and mild cheddar cheese
2 whole jumbo eggs plus 4 jumbo egg yolks
1 x 213 g can pink salmon in brine
125 g smoked salmon, chopped (offcuts are cheapest)
sea salt and freshly-milled black pepper
1 x 25-cm baked [Classic Short Crust](#)
30 ml parsley or fresh dill or fennel, finely chopped

Method

Sauté the onion in the olive oil until translucent then transfer to a mixing bowl. Add the lemon rind, lemon juice, dill, crème fraîche-and-sour-cream mixture and half the grated cheese. Mix well. Beat the whole eggs and egg yolks well and whisk into the mixture. Season to taste with milled sea salt and black pepper.

Drain the canned salmon well and stir the brine into the egg mixture. Remove the visible bones and skin from the canned salmon and flake coarsely. Mix with the smoked salmon pieces and then place the fish into the bottom of the pre-baked crust. Pour the egg mixture over the fish and top with the remaining grated cheese and parsley, dill or fennel.

Bake in a preheated oven at 180° C for 35 – 45 minutes or until cooked but slightly wobbly in the center. Remove from oven and allow to rest for 5 – 8 minutes before serving. The ambient heat will cook and set the center during this time.

Serves 6

Chef's hint:

Use the leftover egg whites to make our superb [Classic Meringues](#) for dessert to this simple, but elegant meal. Also, look out for salmon off cuts in store. They are very affordable and very versatile. They are perfect from adding bits to creamy scrambled eggs to a full-on gourmet smoked salmon mousse.