



Quiche with Salmon and Monkfish Liver

Serves 4

The Market Basket

¼ pound (100g) Monkfish Liver
(about a half jar)¾ pound (400g)
Wild Salmon filet, cut in thin strips5
whole eggs5 egg yolks½ cup (10
cl) heavy cream½ cup (10 cl) whole
milk1 sheet puff pastryMedium-firm
cheese such as Cantal, Beaufort,
Comte?

The Chef's Tip

Serve warm with a lightly dressed
salad of Mache or Roquette

The Recipe

1. Preheat the oven to 350°F/180°C/#5-62. Heat the milk to the boil. Immediately remove from the fire. 3. Prepare your egg mixture: Using a blender or mixer, mix together the eggs, cream, and boiled milk. Mix in the Monkfish Liver. 4. Line your tart tin with parchment paper to make it easier to remove the quiche. Lay the pastry on top, and prick the bottom with a fork. Place pie weights or beans on the pastry and bake for about 10 minutes. 5. Remove the crust from the oven and take out the weights. Scatter the salmon on the bottom of the quiche, and carefully pour in the egg mixture. 6. Bake the quiche for about 25 minutes. It will still wiggle a bit when done, but a knife inserted in the center should come out clean.

Our Chef, Christian Etienne, offers you this Truffle recipes on www.rabasse.com and his
Monkfish Liver recipes on www.monkfish-liver.com