

SMOKED SALMON CUSTARD TART

- 8 oz Highliner Shaved Smoked Salmon
- 1 Puff pastry sheet
- 1 Small red onion, sliced
- 1 Tbsp Olive oil
- 1 Tbsp Lemon juice
- 4 Eggs
- 1/2 cup Creme fraiche or sour cream
- 2 Tbsp Parmesan cheese, grated
- 2 Tbsp Capers, drained
- 2 Tbsp Fresh dill, chopped
- 1 tsp Black pepper

1. Unfold the pastry sheet onto a floured work surface. Roll out to 1" large than the size of your pie plate. Fit gently into pie plate. Chill for 15-20 minutes. Poke the pastry all over with a fork before baking in a preheated 350°F oven for approximately 10 minutes, or just until pastry is "set."
2. Meanwhile, mix the eggs, creme fraiche, lemon, dill and black pepper in a small bowl.
3. Arrange half of the salmon along the bottom of the tart shell. Pour half of the egg mixture over top. Add the remaining salmon and capers to the tart, followed by the remaining egg mixture. Fold in edges of pastry shell.
4. Sprinkle the surface of the tart with the reserved parmesan cheese.
5. Return to the oven and bake for an additional 35-40 minutes until the custard has cooked and is fully set.

ADDITIONAL INFORMATION

Ingredients

[• 1 Tbsp Olive oil, 1 Puff pastry sheet, 1 Small red onion, sliced, 1 Tbsp Lemon juice, 1/2 cup Creme fraiche or sour cream, 2 Tbsp Capers, drained, 2 Tbsp Fresh dill, chopped, 2 Tbsp Parmesan cheese, grated, 4 Eggs, 8 oz Highliner Shaved Smoke Salmon, 5 tsp Black pepper](#)

Course	Brunch
Cuisine	American
Category	Seafood
Serving Size	1