

TARTE SAUMON ET POIREAUX



Ingredients:

- 400 g leeks
 - 10 g of olive oil
 - 15 g lemon juice
 - 500 g fresh salmon fillets
 - 300 g cream
 - 2 eggs
 - 1 puff pastry
 - 70 g Parmesan
 - salt and pepper
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- **Preheat oven to 180 ° (355°F)**
 - **Clean and slice the leeks and put them in the bowl, add the oil and set for 5 minutes at 100 °c (210° F) speed 1**
 - **When timer rings, add the lemon juice, salt, pepper and set for 5 minutes at 100 °(210°F) speed 1**
 - **Then drain the cooked leeks in the basket and set aside and reserve.**
 - **Cut the salmon into large dice**
 - **Put in bowl the cream, eggs, Parmesan cheese and mix 10 seconds at speed 3**
 - **When timer stops, add the leeks and salmon, mix 1 minute speed 2 reverse.**
 - **Line a pie plate with puff pastry**
 - **then pour the reserved mixture over the pastry**
 - **Cook for about 45 minutes (180°C / 355 ° F) in the oven.**

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