

# A Taste of **ANGUS**

RECIPE 68

Arbroath Smokie, leek  
and Camembert  
quiche



Serves 4



## INGREDIENTS

### Pastry

- 10oz plain flour
- 5oz unsalted butter
- 1 tsp salt
- 1 egg yolk
- 4 tbsps chilled water

### Filling

- 4 eggs
- 250ml cream
- 250ml milk
- ½ tsp salt
- Pinch of pepper
- Pinch of nutmeg
- 2 leeks
- 2 Arbroath smokies – picked and deboned (a good fishmonger will do this for you)
- 1 wheel camembert
- 30g butter

## METHOD

### Pastry

1. Pre heat oven to 180°C.
2. Pulse the flour, salt and butter together in food processor until breadcrumb texture is reached.
3. Add egg yolk to chilled water and add to flour mix, pulse again for further 20 seconds.
4. With floured hands, bring pastry together to a rough ball, cling film and chill for approx 1 hour.
5. Lightly dust work surface, roll out dough approx 3-4 mm thick and large enough to line a 12 inch push bottom flan tin.
6. Blind bake for 25 minutes.

### Filling

1. Melt butter on a medium heat in a large frying pan, slice leeks and sweat off in the butter.
2. Whisk together cream, milk, eggs, salt, pepper and nutmeg to make the custard filling.
3. Cover the base of the pastry case with the cooked leeks, then add the flaked Arbroath Smokie, covering evenly and finally layer the top with roughly sliced camembert.
4. Pour over the custard filling, ensuring even spread of all ingredients and cook for 40 minutes until the custard has set with a slight wiggle.

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