



## Smoked Salmon Quiche with Spring Leeks Paired with our Bien Nacido Vineyard Chardonnay

3 T. cold, shortening, cubed  
4 T. cold, unsalted butter, cubed  
1/2 t. kosher salt  
1<sup>1</sup>/<sub>4</sub> c. all purpose flour, sifted  
3-4 T. ice water

Mix the flour and salt in a medium bowl, add butter and shortening and freeze for 10 minutes. With your fingertips, mix the butter and shortening into the flour until it resembles coarse cornmeal. Add three tablespoons of water and mix until combined, adding more water until the dough just comes together. Flatten into a disk and chill for one hour.

Pre-heat the oven to 375 degrees. Roll the dough to fit inside an 8" cake pan. Blind bake the shell by lining the crust with aluminum foil and filling it with either dried beans or rice. Bake for twenty minutes, remove the foil and bake for another 5 minutes. Let cool.

1 c. leek, white and light green part only, thoroughly washed and sliced thinly  
1 T. unsalted butter  
2 oz. cream cheese, room temperature  
2 c. half and half  
4 eggs, lightly beaten  
3 oz. smoked salmon, sliced thin  
1/3 c. watercress, trimmed  
salt & pepper

Melt the butter over medium heat and sauté the leek until lightly golden brown, about 7 minutes. Cream the leek and cream cheese together in a bowl with the back of a fork, add one cup of half and half and mix until well combined. Add remaining half and half, eggs and stir until well combined. Season to taste with salt and pepper. Lay salmon on the bottom of the shell, pour custard on top and top with watercress. Bake in oven until puffed and set, about 40-50 minutes. Pour a glass of Bien Nacido Vineyard Chardonnay and enjoy!

Serves four to six, Recipe by Megan Thomas, [megan@testarossa.com](mailto:megan@testarossa.com)