

## Smoked Salmon & goat cheese quiche

1 pie crust  
1 1/2 cups grated Parmesan cheese  
1 fillet Australian Salmon  
3 shallots- chopped  
8 eggs  
250g cream cheese – softened  
60 g goat cheese  
1 1/2 cups evaporated milk  
1/2 teaspoon ground pepper  
2 tablespoons chopped fresh basil

Line 20cm pie plate with pastry, trim. Bake at 180 deg. For 5 minutes or until partially cooked.

Sprinkle with 1/2 the Parmesan cheese

Layer with the flaked salmon & shallots.

Beat the eggs, cream cheese and goat cheese in a bowl, add the evaporated milk & pepper, beating well.

Pour over the fish. Sprinkle with remaining Parmesan and basil.

Bake 180o for 30 minutes or until a knife inserted comes our clean. Cool for 15 minutes before serving.