

## D AUBÉRY S SALMON & LEEK QUICHE

### The Recipe

<https://www.cuisinedaubery.com/recipe/salmon-leek-quiche/>

The Salmon & Leek Quiche, a delicate quiche for gourmets

Chef: Madame D'aubéry

Servings: 8

Preparation Time: 10 Minutes

Cooking Time: 10 Minutes

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Main Dish, Quiche,

### Ingredients

#### **For a 11.81" (or 11 13/16" or 30 cm) in diameter quiche**

\*The Dough

some Puff Pastry Dough For the recipe, see [HERE](#)

\*The Salmon

3/4lbs Salmon Filet (360 grams)

\*The veggies

3 Shallots

5 oz Button Mushrooms (150 grams)

1 Cup Leeks (130 grams)

2 teaspoons Parsley (3 grams)

1/3 Cup White Wine (80 grams)

4 Tablespoons Butter (50 grams)

\*The Batter

3 Eggs 1/3 Cup or 150 grams

1/2 Cup Whole Milk (100 grams)

1 Cup Whipping Cream (200 grams)

some Salt

some Pepper

#### **For a 10.62" (or 10 5/8" or 27 cm) in diameter quiche**

\*The Dough

some Puff Pastry Dough For the recipe, see [HERE](#)

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### \*The Salmon

10 oz Salmon Filet (291.6 grams)

### \*The veggies

2.4 Shallots

1/4 lbs Button Mushrooms (121.5 grams)

3/4 Cup Leeks (105.3 grams)

1 teaspoon Parsley (2.4 grams)

1/3 Cup White Wine (64.8 grams)

3 Tablespoons Butter (40.5 grams)

### \*The Batter

2.4 Eggs 1/3 Cup or 120 grams

1/3 Cup Whole Milk (81 grams)

3/4 Cup Whipping Cream (162 grams)

some Salt

some Pepper

### **For a 9.84" (or 9 27/32" or 25 cm) in diameter quiche**

### \*The Dough

some Puff Pastry Dough For the recipe, see [HERE](#)

### \*The Salmon

9 oz Salmon Filet (250 grams)

### \*The veggies

2 Shallots

1/4 lbs Button Mushrooms (104.1 grams)

2/3 Cup Leeks (90.2 grams)

1 teaspoon Parsley (2 grams)

4 Tablespoons White Wine (55.5 grams)

2 Tablespoons Butter (34.7 grams)

### \*The Batter

2 Eggs 1/4 Cup or 100 grams

1/3 Cup Whole Milk (69.4 grams)

2/3 Cup Whipping Cream (138.8 grams)

some Salt

some Pepper

### **For a 8.66" (or 8 21/32" or 22 cm) in diameter quiche**

### \*The Dough

some Puff Pastry Dough For the recipe, see [HERE](#)

### \*The Salmon

7 oz Salmon Filet (193.5 grams)

### \*The veggies

1.6 Shallots

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3 oz Button Mushrooms (80.6 grams)

1/2 Cup Leeks (69.9 grams)

1 teaspoon Parsley (1.6 grams)

3 Tablespoons White Wine (43 grams)

2 Tablespoons Butter (26.8 grams)

\*The Batter

1.6 Eggs 3 Tablespoons or 80 grams

4 Tablespoons Whole Milk (53.7 grams)

1/2 Cup Whipping Cream (107.5 grams)

some Salt

some Pepper

**For a 7.87" (or 7 7/8" or 20 cm) in diameter quiche**

\*The Dough

some Puff Pastry Dough For the recipe, see [HERE](#)

\*The Salmon

6 oz Salmon Filet (160 grams)

\*The veggies

1.3 Shallots

2 oz Button Mushrooms (66.6 grams)

1/2 Cup Leeks (57.7 grams)

1 teaspoon Parsley (1.3 grams)

3 Tablespoons White Wine (35.5 grams)

2 Tablespoons Butter (22.2 grams)

\*The Batter

1.3 Eggs 3 Tablespoons or 65 grams

3 Tablespoons Whole Milk (44.4 grams)

1/2 Cup Whipping Cream (88.8 grams)

some Salt

some Pepper

### Steps

Here's the recipe video:

#### A few notes...

A few notes to succeed this recipe:

- Nothing too complicated in this recipe. Make sure to buy quality ingredients !
- For the dough, you may use a quiche dough, or a puff dough, or as I did, puff dough trimmings
- When cooking the salmon in the pan, make sure to just sizzle briefly, to avoid the salmon to dry !