

Smoked Salmon and Boursin Tartlets

Preparation: 5 minutes

Cooking: 15 minutes

Serves 10

(Instead of individual flans, this recipe can also be made into one large 27cm single flan).



Ingredients

- 10 individual shortcrust pastry tartlets, baked blind
- 250g smoked salmon, chopped
- 4 eggs, beaten
- 200ml milk
- 300g Garlic & Herb Boursin
- 15ml fresh dill, chopped
- Seasoning

Preparation /method

1. Preheat the oven to 180C, Gas Mark 4.

2. Place the pastry cases on a baking tray and divide the chopped smoked salmon between them.
3. Combine the egg, milk, Boursin, dill and seasoning and pour into the pastry cases.
4. Bake for 10 - 15 minutes or until just set.
5. Serve warm, or cold as a starter with salad leaves.

WHY NOT TRY...?

For an alternative filling why not try Boursin with some sauteed chopped leeks and mushrooms?