



Members Recipe Book

Cheese Salmon Pie

Helen Purcell

SERVES 6

Ingredients

1 $\frac{3}{4}$ cups self raising flour
125g butter, chopped
1 $\frac{1}{4}$ cups Shredded Tasty Cheese
1 tbsp water
2x210 cans Red Salmon, drained, skin and bones removed
300g carton Light Sour Cream
6 eggs
1 tbsp chopped chives, plus 1 tbsp extra
grated zest and juice of 1 lemon
100g baby rocket leaves
1 tbsp extra virgin olive oil

Method

- Preheat oven to 200°C or 180degC fan forced oven.
- Grease a 23cm springform pan.
- Place flour, butter and $\frac{3}{4}$ cup grated cheese in a food processor
- Pulse until mixture resembles breadcrumbs. Add water and pulse to combine. Reserve $\frac{1}{2}$ cup of mixture.
- Press remaining over the base and side of the prepared pan.
- Sprinkle salmon over pie base. Whisk sour cream, eggs, chives, lemon zest and juice and remaining cheese in a jug.
- Pour over salmon. Crumble over reserved mixture.
- Bake for 40-45 mins or until firm and golden.
- Stand in pan for 10 mins before cutting into wedges.
- Toss rocket and extra chives with the oil, then serve with the pie.