



PERRON

Salmon au Gratin and Potato Pie, topped with Perron Aged Cheddar Cheese

Preparation : 30 minutes • Baking : 45 minutes • 4 servings

Ingredients :

- 1 commercial pie crust (flaky or regular)
- 500 g fresh salmon, diced
- 4 potatoes, peeled and diced
- 2 leeks, thinly sliced
- 2 green peppers, diced
- 3 cups béchamel sauce
- 1 tsp (5 ml) tarragon
- Salt, ground pepper
- 150 g **Perron Aged cheddar cheese**, grated
- Olive oil (for cooking)

Preparation : Cook potatoes for 10 minutes, remove water and place in a bowl; In a frying pan, brown leeks and peppers in oil for 5 minutes and add to potatoes; Mix in salmon, add salt, pepper and tarragon, and mix; Place pie crust in a baking dish and fill with salmon/potato preparation; Pour béchamel sauce, garnish with **Perron Aged cheddar cheese** and put in oven; Bake at 350°F (180°C) for 45 minutes; Let stand for 10 minutes and serve.

Perron Cheddar