



# NEW YEAR'S PARTY QUICHE



## QimiQ BENEFITS

- Foolproof
- Problem-free reheating possible
- Reduces drying out on regeneration



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE BASE

<b>200 g</b>	Flour
<b>100 g</b>	Butter, softened
<b>50 g</b>	Egg(s)
<b>30 ml</b>	Water, chilled
<b>1 g</b>	Salt

### FOR THE FILLING

<b>300 ml</b>	QimiQ Cream Base
<b>200 g</b>	Ham, finely sliced [émincé PF]
<b>200 g</b>	Sweet peppadew, drained, diced
<b>300 g</b>	Mozzarella, finely sliced [émincé PF]
<b>50 g</b>	Garlic, finely sliced [émincé PF]
<b>100 g</b>	Spring onion(s), finely sliced [émincé PF]
<b>150 g</b>	Mushrooms, finely sliced [émincé PF]
<b>30 ml</b>	Olive oil
<b>150 g</b>	Egg(s)
<b>5 g</b>	Flat-leaf parsley, finely chopped
	Salt and pepper

## METHOD

1. Preheat the oven to 160° C.
2. For the base, mix the flour, butter, egg, water and salt together and knead to a smooth dough. Wrap in cling film and chill for at least 30 minutes. Roll the dough out, use to line a well greased cake tin and prebake for 5 minutes.
3. Cover the pastry with ham slices, followed by a layer of pepperdew and a layer of mozzarella and season with salt and pepper. Sauté the garlic, onion and mushrooms in olive oil and spread over the mozzarella.
4. Add the eggs and parsley to the QimiQ Sauce Base, season to taste and mix well. Pour over the onion mixture and bake in the hot oven for approx. 60 minutes (cover with tin foil if necessary).
5. Allow to cool for 20 minutes before serving.