



# JAMBALAYA SEAFOOD QUICHE



## QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Reduces drying out on regeneration



25



easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE BASE

**200 g** Flour  
**100 g** Butter, softened  
**50 g** Egg(s)  
**30 ml** Water, chilled  
Salt

### FOR THE FILLING

**100 g** White onions, chopped  
**50 g** Garlic, chopped  
**100 g** Celery, diced  
**300 g** Sweet peppers, tricolour, chopped  
**150 g** Chorizo [Spanish paprika salami]  
**600 g** Seafood  
**200 g** Egg(s)  
Salt and pepper  
Cajun spice  
**50 g** Tomato paste  
**50 g** Chives, chopped  
**300 ml** QimiQ Cream Base  
**200 g** Pepper Jack cheese, grated

## 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 quiche tin (Ø 20 cm) and prebake for 30 minutes.
3. For the filling, sauté the onion, garlic, celery and peppers and season to taste. Sauté the seafood in olive oil for approx. 4 minutes and drain off the excess liquid.
4. Add the eggs, spices, tomato paste and chives to the QimiQ Sauce Base and mix well.
5. Layer the ingredients in the quiche pastry case, and sprinkle with the grated cheese.
6. Bake in the hot oven for approx 50 minutes (cover with tin foil whilst baking to prevent burning, if necessary).
7. Allow to cool for 20 minutes before serving.