



GOAT CHEESE AND LEEK QUICHE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Lightly binds oven baked dishes
- Reduces discolouration
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1 PORTION

300 g	QimiQ Cream Base
30 ml	Olive oil
30 g	Garlic, minced
30 g	Red pepper(s), brunoise
100 g	Leek, blanched
1	Pre-baked pie shell(s) Ø 22 cm
110 g	La Bonne Vie Goat Cheese Pyramid
200	Egg(s)
	Salt and pepper
1 g	Ground nutmeg, freshly ground
2 g	Tarragon, finely chopped

METHOD

1. Preheat the oven to 175 °C (conventional oven).
2. In a small skillet heat the oil. Add the garlic and red peppers and cook for 2 minutes.
3. Place the mixture in pre-baked pie shell, making sure to spread evenly over the bottom of the shell. Crumble the goat cheese into the pie shell making sure to spread it evenly.
4. In a small mixing bowl place the eggs, QimiQ Sauce Base, salt, pepper, nutmeg and pulse with an immersion blender to desired consistency.
5. Pour egg mixture into the pie shell making sure to leave enough room for the quiche to rise. Add the tarragon to the quiche making sure to spread evenly, stir in with a spatula.
6. Bake for 30-45 minutes or until quiche is set.
7. Remove from oven and place on a cooling rack for 5 minutes before slicing and serving.