



# RUSSIAN SOUR CREAM QUICHE



## QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Bake stable
- Full taste with less fat content



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easy

## INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

### FOR THE BASE

**300 g** Pumpernickel, chopped in blender

**1** Egg(s)

**2 tbsp** Butter, melted

### FOR THE FILLING

**250 g** QimiQ Cream Base

**2** Onion(s), finely sliced

**3** Garlic clove(s), finely chopped

**2** Carrot(s), grated

**200 g** White cabbage, finely sliced

**5** Mushrooms, finely sliced [émincé PF]

**3** Pickled salt gherkins, finely shredded

Sunflower oil, to fry

**60 g** Tomato paste

**3** Beetroot(s), cooked

Salt and pepper

Caraway seed powder

**250 g** Sour cream 15 % fat

**4** Egg(s)

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Mix the pumpernickel crumbs, egg and melted butter well and press firmly into the base of the greased loose bottomed cake tin.
3. Bake in the hot oven for 10 minutes and allow to cool.
4. Wrap the base of the cake tin in tin foil to prevent liquid seepage.
5. Fry the vegetables, with the exception of the beetroot, in oil, add the tomato puree and continue to cook until soft. Allow to cool.
6. Add the beetroot and season to taste with salt, pepper and caraway seed powder.
7. Mix the QimiQ Sauce Base with sour cream and eggs.
8. Add the QimiQ mixture to the vegetables and pour onto the base.
9. Bake in the oven at 160 °C for approx. 60 minutes (cover with tin foil to prevent burning if necessary).