



# GARLIC AND HERB CHEDDAR QUICHE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



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## INGREDIENTS FOR 10 PORTIONS

### FOR THE DOUGH

<b>35 g</b>	QimiQ Cream Base
<b>488 g</b>	All purpose flour
<b>35 g</b>	Corn flour / starch
<b>186 g</b>	Butter
<b>56 g</b>	Vegetable oil
<b>31 g</b>	Glucose syrup
<b>24 g</b>	Egg white(s)
	Salt

### FOR THE FILLING

<b>125 g</b>	QimiQ Cream Base
<b>180 g</b>	Whole egg(s)
<b>500 g</b>	Onion(s), diced
<b>80 g</b>	Artichokes, diced
<b>60 g</b>	Celery, diced
<b>100 g</b>	New Bridge Garlic and Herb Cheddar cheese
<b>150 g</b>	Smoked bacon, diced
	Thyme
	Basil
	Oregano
	Salt and pepper

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the dough: knead all ingredients together to form a smooth dough. Wrap in tin foil and chill for approx. 30 minutes. Roll out the dough and line a prepared, greased tin to include a 3 cm high rim.
3. For the filling: caramelize the onions and spread onto the pastry with the artichokes, bacon and spices.
4. For the filling: caramelize the onions and spread onto the pastry with the artichokes, bacon and spices.
5. Mix the QimiQ Sauce Base with the eggs, New Bridge Garlic and Herb Cheddar cheese and salt and pepper and pour onto the vegetables.
6. Bake in the preheated oven for approx. 50 minutes.