



MANCHEGO QUICHE WITH SERRANO HAM



QimiQ BENEFITS

- Pastry remains crispy for longer
- Enhances the taste of the cheese
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

FOR THE PASTRY

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| 300 g | Flour |
| 200 g | Butter, softened |
| 1 | Egg(s) |
| | Salt |

FOR THE FILLING

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| 250 g | QimiQ Cream Base |
| 5 | Egg(s) |
| 100 g | Manchego, diced |
| 20 g | Corn flour / starch |
| | Salt and pepper |
| 80 g | Piquillo pepper , diced |
| 80 g | Red pepper(s), diced |
| 100 g | Red onion(s), diced |
| 20 g | Garlic, chopped |
| 140 g | Serrano ham, diced |
| 150 g | Asparagus tips |

METHOD

1. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and allow to chill for approx. 30 minutes.
2. Roll out the pastry and line a prepared greased tin.
3. Preheat the oven to 160 °C (conventional oven).
4. For the filling: mix the QimiQ Sauce Base with the eggs, half of the Manchego, corn starch, salt and pepper.
5. Arrange the vegetables and Serrano ham onto the pastry and cover with the QimiQ mixture. Top with the asparagus tips and finish with the remaining Manchego.
6. Bake in the preheated oven for approx. 50 minutes.