



# MOZZARELLA, GARLIC AND HAM QUICHE



## QimiQ BENEFITS

- Quick and easy preparation
- Fillings remain moist for longer
- Enhances the natural taste of added ingredients
- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

## INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

### FOR THE PASTRY

**200 g** Flour  
**100 g** Butter, softened  
**1** Egg(s)  
**25 ml** Water  
Salt

### FOR THE FILLING

**250 g** QimiQ Classic, unchilled  
**150 g** Ham, sliced  
**300 g** Tomato(es), cored  
**300 g** Mozzarella, sliced  
**15 g** Garlic, finely sliced [émincé PF]  
**50 g** Leek, finely shredded  
Olive oil  
**30 g** Corn flour / starch  
**4** Egg(s)  
**5 g** Flat-leaf parsley, fresh  
Salt and pepper  
Butter, for the baking tin

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the pastry: knead the ingredients together to a smooth dough. Wrap in cling film and chill for approx. 30 minutes. Roll into a circle and use to line the greased spring form or quiche dish.
3. Cover the base with ham and top with tomato and mozzarella slices. Season to taste. Fry the garlic and leek in oil and spread over the mozzarella.
4. Whisk the unchilled QimiQ Classic smooth. Add the corn flour, eggs, parsley, salt and pepper and mix well. Pour over the leek mixture.
5. Bake in the preheated oven for approx. 60 minutes and allow to cool for 20 minutes before serving.