



EMMENTHAL QUICHE WITH BACON



QimiQ BENEFITS

- Quick and easy preparation
- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Problem-free reheating possible



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE SHORTCRUST PASTRY

250 g Wheat flour, plain

130 g Butter

1 Egg(s)

Salt

FOR THE FILLING

250 g QimiQ Classic

20 g Butter

150 g Onion(s), cut into strips

150 g Smoked bacon, cut into strips

150 g Mushrooms, sliced

150 g Sweet pepper(s), finely diced

1 Egg(s)

2 tbsp Flat-leaf parsley, finely chopped

Salt and pepper

Ground nutmeg

200 g Emmenthal cheese, grated

METHOD

1. Preheat the oven to 200° C (conventional oven).
2. Make the pastry out of the flour, butter, egg and salt.
3. Whisk QimiQ Classic smooth.
4. For the filling: fry the onion, bacon, mushrooms and peppers in butter. Add QimiQ Classic and melt.
5. Stir the whisked egg into the warm mixture, season to taste and finish with the parsley.
6. Roll out the pastry and use to line a greased serving dish with a 3 cm high rim.
7. Pour in the filling and sprinkle with the grated cheese.
8. Place in the middle of the hot oven and bake for approx. 30 minutes, or until golden brown.