



NEW YEAR'S PARTY QUICHE



QimiQ BENEFITS

- Guaranteed to succeed
- Problem-free reheating possible
- Reduces drying out on regeneration



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE BASE

200 g AP Flour
100 g Butter, softened
50 g Egg(s)
30 ml Water, cold
1 g Salt

FOR THE FILLING

300 ml QimiQ Sauce Base
200 g Ham, finely sliced
200 g Sweet peppadew, drained, diced
300 g Mozzarella, finely sliced
50 g Garlic, finely sliced
100 g Green onion(s), finely sliced
150 g Mushrooms, finely sliced
30 ml Olive oil
150 g Egg(s)
5 g Parsley, finely chopped
Salt and pepper

METHOD

1. Preheat the oven to 320° F.
2. For the base, mix the flour, butter, egg, water and salt together and knead to a smooth dough. Wrap in plastic foil and chill for at least 30 minutes. Roll the dough out, use to line a well greased cake tin and prebake for 5 minutes.
3. Cover the pastry with ham slices, followed by a layer of pepperdew and a layer of mozzarella and season with salt and pepper. Sauté the garlic, onion and mushrooms in olive oil and spread over the mozzarella.
4. Add the eggs and parsley to the QimiQ Sauce Base, season to taste and mix well. Pour over the onion mixture and bake in the hot oven for approx. 60 minutes (cover with tin foil if necessary).
5. Allow to cool for 20 minutes before serving.