



JAMBALAYA SEAFOOD QUICHE



QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Reduces drying out on regeneration



25



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE BASE

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

FOR THE FILLING

100 g White onions, minced
50 g Garlic, minced
100 g Celery, diced
300 g Sweet peppers, tricolor, chopped
150 g Chorizo
600 g Seafood
200 g Egg(s)
Salt and pepper
Cajun spice
50 g Tomato paste
50 g Chives, minced
300 ml QimiQ Sauce Base
200 g Pepper Jack cheese, grated

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 quiche tin (Ø 8 inches) and prebake for 30 minutes.
3. For the filling, sauté the onion, garlic, celery and peppers and season to taste. Sauté the seafood in olive oil for approx. 4 minutes and drain off the excess liquid.
4. Add the eggs, spices, tomato paste and chives to the QimiQ Sauce Base and mix well.
5. Layer the ingredients in the quiche pastry case, and sprinkle with the grated cheese.
6. Bake in the hot oven for approx 50 minutes (cover with tin foil whilst baking to prevent burning, if necessary).
7. Allow to cool for 20 minutes before serving.