



GARLIC AND HERB CHEDDAR QUICHE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



15

INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

| | |
|--------------|-------------------|
| 35 g | QimiQ Sauce Base |
| 488 g | All purpose flour |
| 35 g | Corn starch |
| 186 g | Butter |
| 56 g | Vegetable oil |
| 31 g | Glucose syrup |
| 24 g | Egg white(s) |
| | Salt |

FOR THE FILLING

| | |
|--------------|---|
| 125 g | QimiQ Sauce Base |
| 180 g | Whole egg(s) |
| 500 g | Onion(s), diced |
| 80 g | Artichokes, diced |
| 60 g | Celery, diced |
| 100 g | New Bridge Garlic and Herb Cheddar cheese |
| 150 g | Smoked bacon, diced |
| | Thyme |
| | Basil |
| | Oregano |
| | Salt and pepper |

METHOD

1. Preheat the oven to 320 °F (conventional oven).
2. For the dough: knead all ingredients together to form a smooth dough. Wrap in tin foil and chill for approx. 30 minutes. Roll out the dough and line a prepared, greased tin to include a 3 cm high rim.
3. For the filling: caramelize the onions and spread onto the pastry with the artichokes, bacon and spices.
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5. Mix the QimiQ Sauce Base with the eggs, New Bridge Garlic and Herb Cheddar cheese and salt and pepper and pour onto the vegetables.
6. Bake in the preheated oven for approx. 50 minutes.