



PONCE DE LEON MANCHEGO QUICHE WITH SERRANO HAM



QimiQ BENEFITS

- Pastry remains crispy for longer
- Enhances the taste of the cheese
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

FOR THE PASTRY

300 g AP Flour

200 g Butter, softened

1 Egg(s)

Salt

FOR THE FILLING

250 g QimiQ Sauce Base

5 Egg(s)

100 g Ponce De Leon Manchego, diced

20 g Corn starch

Salt and pepper

80 g Piquillo pepper , diced

80 g Red bell pepper(s), diced

100 g Red onion(s), diced

20 g Garlic, minced

140 g Serrano ham, diced

150 g Asparagus tips

METHOD

1. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and allow to chill for approx. 30 minutes.
2. Roll out the pastry and line a prepared greased tin.
3. Preheat the oven to 320 °F (conventional oven).
4. For the filling: mix the QimiQ Sauce Base with the eggs, half of the Ponce De Leon Manchego, corn starch, salt and pepper.
5. Arrange the vegetables and Serrano ham onto the pastry and cover with the QimiQ mixture. Top with the asparagus tips and finish with the remaining Ponce De Leon Manchego.
6. Bake in the preheated oven for approx. 50 minutes.