



RUSSIAN SOUR CREAM QUICHE



QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Full taste with less fat content



25



easy

INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

FOR THE CASE

300 g Pumpernickel, chopped in blender

1 Egg(s)

2 tbsp Butter, melted

FOR THE FILLING

250 g QimiQ Classic, room temperature

2 Onion(s), finely sliced

3 Garlic clove(s), finely chopped

2 Carrot(s), grated

200 g White cabbage, finely sliced

5 Mushrooms, finely sliced

3 Pickled salt gherkins, finely shredded

Sunflower oil, to fry

60 g Tomato paste

3 Red beet(s), cooked

1 tbsp Vegetable stock powder

Salt and pepper

250 g Sour cream 15 % fat

2 tbsp Corn starch

3 Egg(s)

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Mix the pumpernickel crumbs, egg and melted butter well and press firmly into the base of the greased loose bottomed cake tin.
3. Bake in the hot oven for 10 minutes and allow to cool.
4. Wrap the base of the cake tin in tin foil to prevent liquid seepage.
5. Fry the vegetables, with the exception of the beetroot, in oil, add the tomato puree and continue to cook until soft. Allow to cool.
6. Add the beetroot and season to taste with vegetable stock powder, salt and pepper.
7. Whisk the unchilled QimiQ Classic smooth. Add the sour cream, corn starch and egg and mix well.
8. Add the QimiQ mixture to the vegetables and pour onto the crust.
9. Bake in the oven at 320 °F for approx. 60 minutes (cover with tin foil to prevent burning if necessary).